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Provisioner

AUGUST 21, 1954

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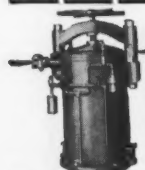
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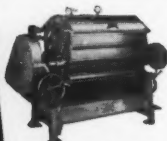
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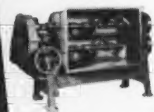
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THE NATIONAL *Provisioner*

VOLUME 131 AUGUST 21, 1954 NUMBER 8

CONTENTS

Watch Those Fringes	9
News of the Industry	9
Beef Boners Hit Stride in Michigan.....	10
Celebrate 'Bratwurst Day' in Sheboygan...	14
Researchers Will Tell Latest at AMI Meeting.	17
Wilson Shows Profit in First Eight Months...	17
MIB Defines Impervious Film.....	18
Operations—Streamline Lard Packaging....	23
The Meat Trail	25
New Equipment and Supplies.....	33
Classified Advertising	50

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LETTERS

A manufacturer makes some comments and criticisms on an article on phosphates which appeared in the NP of July 31:

Editor THE NATIONAL PROVISIONER:

We found your July 31 article "Facts About Phosphates Found in the Field and the Research Laboratories" highly interesting. Although your description of the advantages of phosphates in meat products is commendable, we feel compelled to point out certain inaccuracies which may lead to false conclusions.

1) The present lively interest in the use of phosphate additives in various curing processes was not initiated by a patent granted to G. O. Hall of Hall Laboratories, Pittsburgh, in June, 1950. Despite this patent, and another granted to Swift & Company for the use of disodium phosphate in pickle, the interest in phosphates was relatively small in the meat packing industry in this country until 1953.

In 1953, First Spice Mixing Co., New York, as a culmination of years of its own research, introduced and marketed "Vitaphos," the first phosphate compound with food acidulents made in the United States. A publicity campaign of First Spice including double-page spread advertisements in Fall 1953 and the appearance of phosphate combinations of European origin marked the real beginning of the present widespread interest in phosphates.

2) You declare that "as a result of the activities stimulated by the Hall patent, other patents covering different types of phosphates have since been issued here and abroad."

This certainly is not true of "Vitaphos," for which a patent is now pending. European literature in our possession shows that intensive research on other phosphates and phosphate combinations went on long before June, 1950. Such research was being conducted in 1949, 1947, and even as far back as 1935. In September, 1947, a German state government permitted the addition of a phosphate combination to the emulsion.

The more important findings of European research, as well as our own, were made available by First Spice to the MIB in Washington.

3) In the following paragraph you say "the chemistry of the action of phosphates in curing is not clearly understood, but the effects are real and offer considerable benefit to the

packer and consumer alike." Although you go on to explain the advantages of phosphates, we believe you create the impression that some mysterious chemical action takes place.

Without going into technical details outside the scope of this letter, the chemical reaction of phosphates is one that disturbs the internal osmotic pressure (between the cells and the body fluid) which in turn is stabilized by an ionic infusion equilibrating the internal and external concentrations of the solutions. Along with this process there ensues an ion exchange which will effect a greater hydration of the cell albumin. To the layman this means that proper phosphates will cause solubilization of the albumin in the meat cell to overcome effects of rigor mortis resulting in better moisture absorption, fat binding, and subsequent retention of these results.

4) You say "all of the phosphates have some effect when incorporated in a cure but comparative field tests have shown the marked superiority of straight sodium hexametaphosphate or sodium tripolyphosphate over the various mixtures of orthophosphates, pyrophosphates, etc. . . ."

Without doubting the outcome of these particular tests, we consider so sweeping a statement highly unfair to manufacturers of other phosphate combinations. We definitely take exception as far as our products "Vitaphos" and "Vita-Curaid" are concerned, if they are used according to our directions.

These products are formulations of various phosphates based on the natural internal system of the meats for the purpose of maintaining a definite chemical balance. In addition, these two phosphate products are so buffered that the most desirable pH for curing and binding is maintained throughout. This, logically, is advantageous in obtaining the best possible color as well. Even in theory, any single phosphate ingredient can hardly be as compatible with the meat product (especially in comminuted meats) as any well-balanced phosphate combination based on years of research and testing.

5) Six to eight ounces of a single phosphate for one gallon of pumping pickle, as mentioned in your article, seems very high. "Vita-Curaid," as a result of its balanced formulation, has given excellent tested results for pumping hams using only one ounce per gallon.

6) When you say "some have been

skeptical of the more extreme claims for various phosphate compositions—and rightfully so” we believe you, unintentionally, cast a doubt on the innocent and the guilty alike. Our claims for “Vitaphos” have been reviewed and attested by one of the country’s leading independent research laboratories.

So vital a subject as this is bound to raise controversy. We think that’s healthy and indispensable to progress. We hope this letter, in some measure, may contribute to a more balanced view on a fascinating subject.

Felix Epstein, President
First Spice Mixing Co.

BOOK REVIEW

Microbiology of Meats, enlarged third edition, by Lloyd B. Jensen. The Garrard Press, Champaign. 438 pages. Price \$6.00.

The third edition of this basic textbook has been made even more valuable by its author, the chief bacteriologist of Swift & Company, by the inclusion of 125 pages of new information and six new chapters. The new chapters deal with: 1) The history of foods and meats; 2) Cured meats and the effects of curing ingredients on bacteria in meat; 3) Microbiological aspects of ice, freezing of meats and freezer storage; 4) Organoleptic entities of bacterial origin; 5) Bacterial spores and canned meats; and 6) Storage of canned meats and packaged meats. The remaining nine chapters (bacteriology of green discolorations in meats, comminuted meats, microbiology of beef, action of microorganisms on fats, etc.) have been completely revised.

The book presents the fundamentals of the science and stresses the practical applications of great importance to meat plant operators, meat inspectors, veterinarians, food technologists, microbiologists, public health workers, biochemists and anyone interested in meats and fats. Hundreds of references to the publications and data of research scientists are given so that pertinent bibliographies are available for the student. The book is well indexed.

Many advances have been made in the meat field since the last edition of *Microbiology of Meats* was issued in 1945. Dr. Jensen has been actively engaged in this area of research, and has also carefully followed the new developments as reported in the literature by other workers. Much of the material in the new edition has been rearranged and integrated to meet the needs of research and supervisory people in the fields of microbiology and meat technology.



Peters Packaging Idea ...

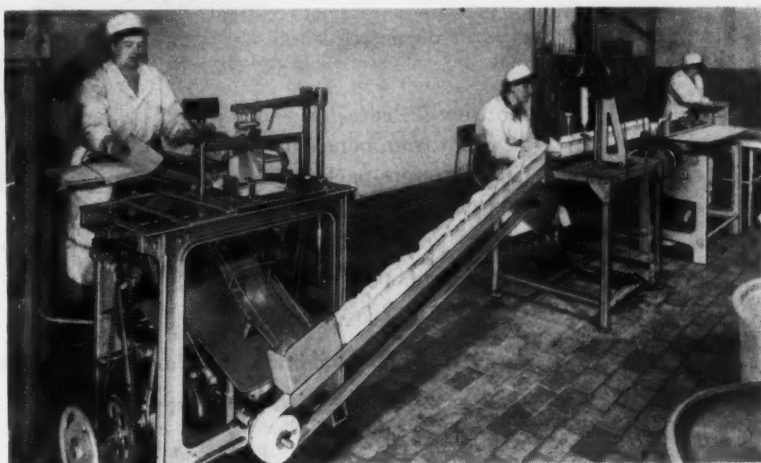
Make lard packaging PROFITABLE with Peters Junior packaging equipment

With Peters Junior forming-lining and folding-closing machines, you package lard faster than with any hand methods. You operate *more economically*. You gain *better production results*.

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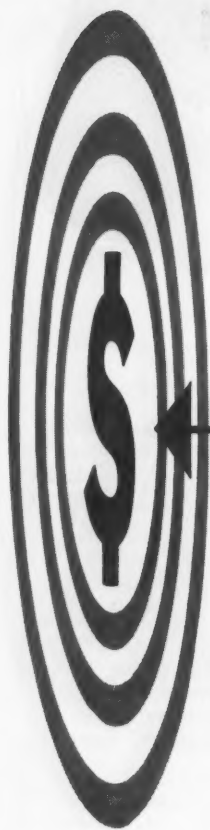
If you render lard and shortening, you have to package it. So why not package profitably . . . the Peters Way?



Typical Peters installation in the lard industry shows Peters Junior carton forming and lining and folding and closing machines in operation. Peters machines for high speed packaging also available.

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News and Views

THE NATIONAL

PROVISIONER

VOL. 131 NO. 8

AUGUST 21, 1954

Watch Those Fringes

Employee benefits which were lightly described as "fringe" a few years ago, certainly can no longer be considered as a "margin" or "edging" of the total compensation paid by the employer to his workmen.

The present magnitude of these costs is brought out in a survey by the Chamber of Commerce of the United States, which is reviewed briefly on page 21. The Chamber points out that fringe payments have been neglected in both government and private wage statistics; there is good reason to believe also that they have not been given due weight by some companies in computing their operating costs.

As has been pointed out in PROVISIONER articles, and by speakers at meat industry meetings, the dollars-and-cents burden of these benefits is very real, and must be accurately established and added to other compensation in determining the cost of the work done by one man, a gang or a department.

It is, moreover, sometimes forgotten that the costs of some fringe benefits rise with any increase in the basic rate of pay. For example, vacations, holidays, overtime, old age benefits, workmen's compensation, pensions, group insurance and some other fringes become progressively more expensive with every upward adjustment of wage rates.

Because some employers do not have an adequate idea of the cost of fringes, they sometimes assume liabilities at which they might well balk if they were better informed. Regardless of the social or morale-building merit of any fringe proposal, management should have a clear picture of what it will cost to use in considering the matter.

Don't buy fringes on a "pig-in-a-poke" basis, or forget that they cost you a lot of real, hard dollars after you have taken them on.

Plans for AMI annual convention, to be held at the Palmer House in Chicago, October 8 to 12, are rapidly nearing completion. Fats in feeds, moisture and fat determination, artificial food coloring and the effects of new curing additives will be the subjects of discussion by experts at the scientific and operating section meeting on October 8, according to an announcement (see page 17) by the Institute. The Institute has also asked members to send to its department of membership service the names of 50-year industry veterans who will be eligible for service emblems this year. The emblems will be awarded to the 50-year men at a convention session on October 12. At another of the convention meetings attention will be focussed on the "youth" of the meat industry.

Packer Representation in chain stores will be one of the problems tackled by the board of directors of the National Independent Meat Packers Association when the group meets in St. Louis on August 27.

A Farm Bill embodying the principle of flexible price supports was approved by a House-Senate conference committee this week. Under the measure five basic commodities—wheat, corn, cotton, rice and peanuts—will be supported at prices ranging from 82½ to 90 per cent of parity. The conference bill contains the provision that whenever a price support or surplus removal operation is carried out through purchases from or loans or payments to processors, the Secretary of Agriculture shall obtain adequate assurances from the processors that the producers of the commodity involved will receive the maximum benefits from the support or surplus removal activities.

Liberalized Depreciation rules, continuation of the 52 per cent corporate tax rate, a gradual shift to "pay-as-you-go" income taxation for many corporations, modification of loss carry-back and surplus accumulation provisions, encouragement of research and modernization of accounting provisions are among the features of the new Internal Revenue Code of 1953, signed this week by the President. Many of the changes in the law will benefit business in one way or another.

Effective Date of an MIB memorandum requiring "keep under refrigeration" labeling on product in impervious film packages has been postponed to November 1, and the original memorandum has been clarified (see page 18).

With Contract Talks between the major packers and the labor unions making little perceptible progress, the Chicago local of the CIO United Packinghouse Workers began building up its muscle this week with the announcement that it was taking a strike vote among Armour and Company workers. Union officials said that a strike authorization vote would be taken later at Wilson and Swift.



QUARTERS move to and from each three-man boning table on loop rail that has spur directly over working area.



ATTRACTIVE plant is located on 38-acre site at city limits.

Beef Boners Hit Stride in North Michigan



TANNEHILL



DE YOUNG



SMITH

WHERE are you going to sell your product?" was the half jesting, half critical query with which packer friends of Bob De Young greeted his announcement of starting a beef boning plant in northern Michigan.

DeYoung and his partner, Bob Tannehill, had ideas about that, however, and something else. Being outdoor enthusiasts, they were determined to settle down and work in an area they liked. Caught in the post-war transition period of their employer, one of the independent meat chains, they decided to build their own business in the sports and resort center of Traverse City.

In 1947 they leased quarters for their plant on the outskirts of town. Tannehill had made a preliminary

study of the area and spent six months in the city before the partnership started in business. At the beginning, the firm, Tannehill & DeYoung, Inc., engaged in provision and fresh meats sales and had a sausage distributorship as well as a small killing and boning operation.

At first the partners thought they had hit the "jackpot." Business was booming. It was summer, however, in the heavily visited resort area and sales naturally were good. When the leaner winter months arrived there wasn't enough volume to justify operation of the firm's peddler trucks.

The young owners then elected to emphasize beef boning as the surrounding area contained a fair quantity of dairy type cattle. The provision department, which was located

in a country slaughter house, was converted for cattle dressing operations and additional refrigerated quarters were leased in the downtown area for beef boning.

Four years ago the partners consolidated their operations under one roof on a 38-acre site of land at the city's edge. They constructed a single level, two-bed killing plant of cement block and in 1952 added a boning cooler and sharp freezer.

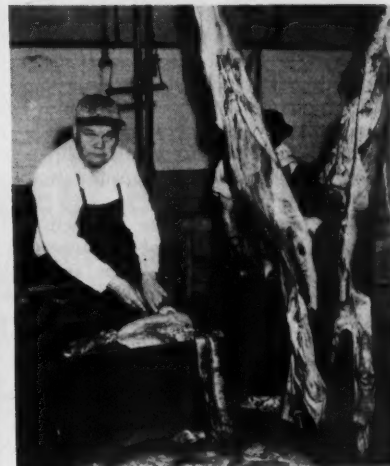
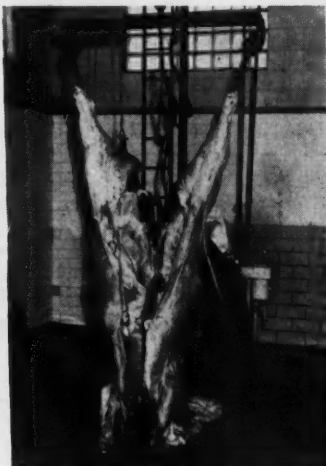
The beef floor is equipped with Boss units consisting of automatic landers, droppers, spreaders and knocking pen. At the full hoist position there is a back plate which facilitates dropping the split carcass onto a rail for movement to the washing area. While the slaughter operation is confined to boning type cattle only, the



FOUR BONING TABLES are operative in this cooler where efficient three-man crews can bone 25 cattle per day.



FROM STORAGE rails meat is shipped in paper lined barrels or boxes.



ON KILL FLOOR, conventional pritch plate is used, carcass is spread with rigid bar and split with power saw after evisceration.

firm does not use the dual rail of the full hoist position to split the carcass. Rather, a rigid type spreader bar, inserted at the pritch plate station, is employed. After evisceration, the carcass is raised to full hoist and split. Each bed has a Best & Donovan carcass splitter.

For its washup the firm uses water from a free flowing well. As a matter of economy, the flow is piped into a 5,000-gal. underground storage tank. Water from the tank is pumped by a 15-gpm. Curtis pump. The surplus well water flows from the underground tank through an overflow which is piped to the cattle pens. For cleaning purposes the pump maintains a constant pressure of 200 psi. Hoze nozzles are trigger activated and kick like a pistol when tripped.

DeYoung believes that the high pressure, small water lines and tiny spray nozzle openings contribute to an efficient cleanup operation in terms of washdowns needed during slaughtering. He says that fat losses are insignificant on boning type carcasses and that the high spray pressure washes blood free from the neck and cavity sections.

A five-car hide room and the viscera room are at the rear of the killing floor. The paunch material is pumped from the paunch table onto a Link-Belt vibrator screen which dumps the material, when relatively free of water, into a utility dump truck. The truck is driven to a local orchard or greenhouse.

A novel technique is employed in the new boning room which is

equipped with Koch tables and St. John railing. The four boning tables are served by a loop track and each has a spur on which the quarters are moved directly over each table.

Three boners work at each table and bone specific quarters. One boner works on a right front, one a left front and the other bones the two hinds. The only cuts removed from the carcass are the tender and clod. No effort is made to bone cuts for the reason that all of the boneless beef goes to the sausage maker. Only the full carcass is sold.

Al Smith, vice president and plant superintendent, states that through this system a novice boner can be teamed with two experienced men and, after a short training period, will work efficiently by himself. He com-



FIRM'S BONED-OUT beef is shipped to Michigan points in GMC semi's.

mented that all labor has been trained there in the plant since there is a dearth of skilled butchers and boners in the Traverse City area.

The boned quarters are moved to the storage rail section of the cooler which can handle about 200 head. An experienced three-man team can bone 25 cattle per day (eight hours), Smith said. From the storage rails the meat is barreled or boxed according to orders. Any surplus is automatically boxed and placed in the sharp freezer which is equipped with two Bush units. The freezer is 30 ft. square and 8 ft. high. Capacity is 100,000 lbs.

In the plant layout is an enclosed two-truck loading dock that separates the dry storage area for boxes and barrels from the area containing the freezer and office. This arrangement places the loading operation under the immediate supervision of manage-

ment and, at the same time, puts the freezer out of the flow cycle of normal production. The freezer is adjacent to the loading dock for convenient shipping of frozen product.

In addition to the freezer, 30 hp. is used for the chill cooler, holding cooler and boning room. Frigidaire compressors are employed and Butcher Boy doors are used throughout the coolers.

The walls of the boning cooler are glazed tile and the kill floor also is being tiled. The floors, walls and ceilings of the coolers are insulated with 4 in. of Armstrong cork and the freezer area is insulated with Foamglas.

The plant is located on the main line of the Chesapeake and Ohio Railway. Three months ago a railroad spur was run to the plant, mainly for incoming livestock shipments.

Tannehill does the livestock buy-



PAUNCH MATERIAL is dumped from vibrating screen into waiting truck for delivery to local orchard or greenhouse.

ing, traveling to major stockyards during the heavy volume summer months to purchase boning cattle. During a good part of the year a large percentage of cattle are purchased throughout Michigan.

Product is shipped to sausage kitchens in the state by a fleet of GMC trucks and trailers.

When asked about their future plans, DeYoung said the firm intends to stabilize at about its present production as both partners are interested in enjoying the "vacationland" in which they live, along with their work. They do have plans, however, for a new boiler room and possibly a rendering department.

Tannehill and DeYoung believe they have found the right combination for their work and play Mecca in Traverse City.

10c-a-Head Fee to Finance California Beef Promotion

The California Beef Industry Council has decided to collect 10c a head on all cattle and calves sold in California to finance the Council's beef promotion and merchandising program. This action was taken August 6, following a recent poll of cattle producers, livestock feeders and dairymen, 80 per cent of whom voted in favor of such a program.

The Council also adopted a resolution requesting Jay Taylor, president of the American National Cattlemen's Association, to call a meeting of the representatives of all states having similar programs to consider the development of the national beef promotion campaigns, thus coordinating the various efforts.

Development of plans for California's program was turned over to a committee headed by Harvey McDougal, cattle feeder from Collins-

ville, and the mechanics of collecting the 10c per head of cattle and calf sales, to a committee headed by Fenton O'Connell, Santa Clara cattleman. These committees will report to the Council's executive committee. The meat packing industry is represented on the executive committee by E. F. Forbes, president of Western States Meat Packers Association.

North Dakota Will Vote On Sales Tax Exemption

An initiated measure to exempt food for human consumption from the North Dakota sales tax will be submitted to the voters at the November general election.

The 1953 North Dakota legislature exempted prescription medicine, fertilizer, seeds and bulbs from the 2 per cent state sales tax, after a defectively drawn measure to exempt both food and medicine had been approved by the voters at the 1952 general election.

Beef Can't Be Called 'Bacon,' Canada Rules

The Canadian Health Department has ruled that the word "bacon" can be used only to describe a hog product—and not beef.

C. A. Morrell, the department's food and drug director, said that a beef product similar to bacon is being sold to some extent in Canada under the name of "beef brisket bacon" or a like name using the word "bacon."

"In view of the definition for bacon, which is salted, dried or smoked flesh of a hog, especially the side, it is felt the term 'bacon' used in conjunction with the name to describe the beef product is not only improper but is also deceptive," he said.

Animal Industry Meeting

The annual animal industry meet of the Washington State Feed Association will be held October 7 and 8 at the University of Washington, Seattle.



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Reduced**

with **GLOBE'S (NEW DESIGN) V-BELT BEEF HOIST**

Globe's new design in electric hoists for every packing plant requirement will help reduce costs in your plant. Each hoist is of new approved design, ruggedly constructed and factory tested. Check these new features:

- 1** Equipped with standard hoist-type motor, drip proof, ball bearings for smoother hoisting.
- 2** Speed changes easily made by varying pulley ratio.
- 3** Self-locking, high efficiency, fully enclosed worm gear reducer.
- 4** Hoisting drum mounted directly to reducer output shaft.
- 5** Solenoid brake on reducer input shaft for absorbing motor inertia for instantaneous stopping.

AVAILABLE IN THESE THREE SIZES

motor size	3 HP MOTOR	5 HP MOTOR	7½ HP MOTOR
hoisting speeds	54 FPM	90 FPM	120 FPM

Remember: Nothing pulls a killing floor up to par as quickly as a Globe hoist. Ask Globe today for an estimate on your Beef Hoist requirements.

*Serving the
Meat Industry
since 1914*



The **GLOBE** *Company*

4000 S. PRINCETON AVENUE • CHICAGO 9, ILLINOIS

AUGUST 21, 1954



BOYS LOOK ABOUT FULL in Junior division eating contest. Judges kept count by napkins dropped to floor.



DOING HIS BEST to keep up with crowd's demand was Ray (Tiny) Meyer, office worker turned chef for the day.



"MEET YOU in the middle," says H. Schmideler to young Johnny Adelich as they tackle giant "brat".



ONE OF FAVORITE spots was Thielmann Sausage Co.'s stand. BELOW: Bratwurst smoke ascends from the Johnsonville Sausage Co. booth on a Sheboygan street.



'Brats' Come of Age

Second 'Bratwurst Day' Spreads Popularity of Sheboygan Product



SOME OF THOUSANDS who turned out for celebration watch beauty contest in Sheboygan's Fountain Park.

SHEBOYGANITES and visitors from as far away as Oregon and Rhode Island turned out by the thousands Saturday, August 7, to celebrate the second annual "Bratwurst Day" in Sheboygan, Wis.

They paid the highest possible tribute to bratwurst—by eating 7,500 lbs. of the famed local product at seven downtown stands plus an unestimated quantity in the city's cafes and restaurants which featured "brats" all during the day. It was a new "wurst" eating record at the open-air stands, 500 lbs. more than the 1953 mark.

Stands, product and charcoal broilers were provided by Sheboygan sausage manufacturers and manned with the aid of members of the city's Junior Chamber of Commerce, sponsor of the program. Net proceeds will go to a charitable project selected by the Jaycees.

While bratwurst held the spotlight all during the day, stores

and other businesses also pitched in to help make the festival an all-city project. There were band concerts, carnival acts, street dances, singers, a beauty contest and a bratwurst eating contest.

Miss Betty Schack, 19, who represented a local department store, was selected as 1954 "Bratwurst Queen." She was crowned by Wisconsin Governor Walter J. Kohler, who was reared in Sheboygan on the highly-seasoned pork sausage.

The 1953 bratwurst eating champions entered this year's contest again and emerged still champs; Dennis Leff, 10, in the junior division, and



BRATWURST QUEEN Betty Schack, 19, was crowned by Governor Walter J. Kohler of Wisconsin.

Roger Theobald, 23, in the senior division. Dennis ate five double bratwurst sandwiches in 20 minutes while Theobald consumed eight, both beating their records of last year.

No one took seriously the threat of eight-year-old John Thomas Adelich to eat the "World's Largest Bratwurst" made and displayed by Wagner's Sheboygan Sausage Co. H. Schmiedler, sales manager, climbed inside the roped-off area with John and offered to meet him in the middle of the double brat sandwich. Each sausage weighed 11 lbs.

Though not a Sheboygan firm in the strict sense of the word, the Johnsonville Sausage Co., from nearby Johnsonville, accepted an invitation to participate and sent up clouds of bratwurst smoke from its stand like a native. Another popular spot was the Fountain Park stand of Thielmann Sausage Co.

The youngsters made a beeline for the Sheboygan Sausage Co. stand when Erwin Steiner, president and treasurer, opened the rear door of one of the company's trucks. Inside were hundreds of red balloons which were handed out free to the children.

AUTOMATIC CONTROL

DUO PASS

OIL OUT



SAVE HALF THE ENGINEER'S TROUBLES ...WITH A REFRIGERATION PLANT

Hundreds of engineers have been interviewed about their experience with the Niagara Aeropass Condenser. In one way or another, they say, "I wouldn't go back to anything else." And their managers, who watch the costs, say, "Best investment we ever made, couldn't operate now, without it."

Niagara Aeropass Condensers have three exclusive features which save trouble and money in running a refrigeration plant:

"The Duo-Pass"— keeps scale and salts from crusting the coils, keeps the condenser always at full capacity.

The "Oilout"— removes oil and dirt from the refrigerant, at the exact point where the oil vapor is condensed and the refrigerant is not.

The "Balanced-Wet-Bulb" control gives automatic operation at the minimum head pressure, saving power cost the year 'round!

In addition, the Niagara Aeropass Condenser saves nearly all your cost of cooling water, quickly bringing back to you the cost of installation. In plants where refrigeration is a production process, owners know that this condenser has reduced their costs.

*Write for Bulletin 103; Address Dept. NP
You can see one of these installations near you.*

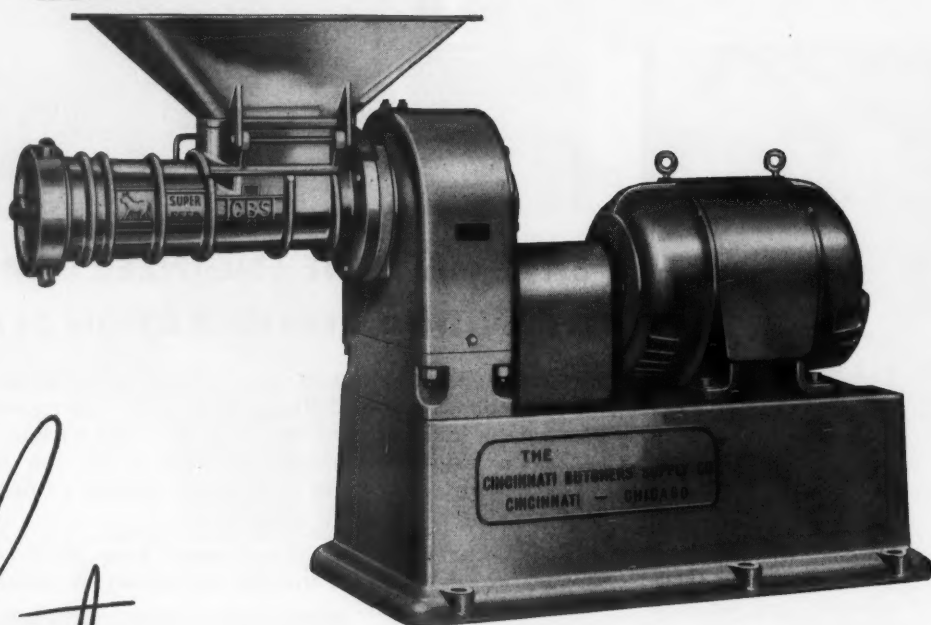
NIAGARA BLOWER COMPANY

405 Lexington Ave.

New York 17, N. Y.

District Engineers in Principal Cities of United States and Canada

acclaim is a
Sparkling word....



But

C alert sausage kitchen managers are quick to "size-up" the work potential of a new sausage processing machine. And these are the men who have given such wide and instant acclaim to this NEW "BOSS" SUPERIOR GRINDER, No. 525.



This smooth and powerful, "big capacity" machine is a sausage kitchen aristocrat from the heavy cast iron base to the hot tinned super-feed screw and hopper. Definitely a machine to end dilly-dally at the grinding station. Definitely a machine to set-the-pace for years to come.

Prices, and complete details of construction will be sent FREE on request

ADDRESS

THE CINCINNATI BUTCHERS' SUPPLY COMPANY
CINCINNATI 16, OHIO

Tomorrow

YOU WILL LIVE WITH TODAY'S DECISIONS... BEST BUY BOSS

Talks on Fats in Feeds, Moisture Assay and Additives Planned for AMI Meeting

THE fruits of research—in the form of better processes and end-products, new markets and improved controls—will be placed before their audience by four experts as a feature of the scientific and operating section meeting of the American Meat Institute's annual convention in Chicago, October 8 to 12.

Scheduled for 2 p.m. Friday, October 8 in the grand ballroom of the Palmer House, the meeting is expected to draw a near capacity crowd



DR. MORSE



G. D. WILSON

to hear D. R. M. Bethke, vice-president in charge of research for Ralston Purina Company; Dr. Roy E. Morse, research director of Wm. J. Stange Co., Dr. George D. Wilson, food technologist in charge of the division of food technology of the American Meat Institute Foundation, and Charles W. Everson, associate chemist in the division of analytical and physical chemistry of the foundation. They will take the "wraps" off the latest in scientific developments.

Fats in feeds—one of the most discussed subjects in the meat packing industry today with more than 25,000,000 lbs. of stabilized animal fats being used in mixed feeds—will be discussed from the feed manufacturer's viewpoint by Dr. Bethke in what is expected to be one of the highlights of the entire annual meeting.

Dr. Bethke, a nationally known authority on animal nutrition who obtained his PhD from the University of Wisconsin and directed nutritional investigations at the Ohio Agricultural Experiment Station for many years, will tell how his firm recently installed facilities for adding stabilized animal fats in all of its feed manufacturing plants throughout the country.

Recent developments in rapid methods for determining moisture and fat and the applicability of these methods to active quality control in sausage manufacturing will be discussed by Everson, who holds B.S. and M.S. degrees from Purdue University and gained first hand experi-

ence in the packing industry as a member of the research group of Kingan & Co. He will also outline the procedure developed at the Foundation which is suitable for use in the plant for determining both moisture and fat, within 30 to 45 minutes.

Dr. Morse, former research director of Kingan & Co. and a faculty member at the University of Georgia, University of Massachusetts, and Oregon State College, will discuss the present status of regulations relating to the use of artificial food coloring materials in the meat packing industry.

A series of experiments conducted to determine the effect of various additives on the initial color and color

retention of cured comminuted meat products will be discussed by Dr. Wilson, who received his B.S. degree in animal production from Michigan State College, his M.S. in animal husbandry and genetics from the University of Wisconsin, and his PhD in animal husbandry and biochemistry from Wisconsin.

Dr. Wilson will describe how bologna was processed containing various phosphates or ascorbic acid, and the effect of these additives on the color of the product as followed spectrophotometrically. In addition, he will also tell how cellophane and vacuum packaged slices of each lot were used to determine the effect of package design, and how a bacteriological study was made to determine the effect of the type of package and the temperature of storage on the shelf life of the product.

First Eight Months Profitable for Wilson

Wilson & Co., Inc., showed a profit from all operations for the first eight months of its fiscal year, according to James D. Cooney, president. Net results from all domestic operations for this period were profitable. The corresponding period last year showed a loss. However, Cooney indicated that in spite of the improvement, the results were "not satisfactory."



Results of J. O. COONEY foreign operations were profitable also and showed an improvement over the same period last year. However, because of the need for retention of working capital in countries, currency restrictions, and lack of dollar exchange, these foreign earnings are not available in any substantial amount for use in the United States.

Domestic dollar sales for the current year to July 3 were slightly greater and domestic sales tonnage a little smaller than in the same period last year.

An increase of approximately 12 per cent in the slaughter of cattle and calves was sufficient to permit efficient operations. Results in beef operations have been profitable and improved this year relative to last.

Current fiscal year operations in the divisions producing athletic equipment, pharmaceuticals, gelatine, soap and industrial acids have been "satisfactory and are expected to continue that way for the balance of the fiscal year," Cooney said.

Restricted market supplies of hogs, averaging about 14 per cent below 1953 and 25 per cent less than in 1952, were below the normal operating capacity of the pork division and the pork operating results were termed "unsatisfactory."

Predicting a favorable outlook for the meat industry, he said, "We are in the initial phase of a large and expanding market supply of livestock which is expected to provide an abundant supply of raw material during the remainder of the current year and also in the following year."

With the pig crop report showing last spring's pig crop 13 per cent larger than that of a year earlier, Cooney said, marketings from this crop are getting under way and an indicated 10 per cent increase in this fall's pig crop assures a higher level of hog slaughtering extending well into next year. Cattle marketings throughout 1954 are expected to continue larger than last year without having any noticeable effect on cattle inventories.

Commenting on the anticipated expansion in volume of raw material, Cooney said the company was "well prepared to increase its volume of business on a profitable basis."

Dr. Logan in Charge Now

Dr. W. E. Logan, veterinarian in charge of the USDA Animal Inspection and Quarantine Branch, Fort Worth, Tex., has assumed the duties of the Mexican border activities formerly administered by Dr. H. F. Kern of San Antonio. The San Antonio office will no longer function as an independent unit.

NOW READY!

NEW GREAT LAKES

MEAT BRANDING INKS



These new inks comply with new regulations of the B.A.I. for U.S. Inspected Establishments. Guaranteed to contain only F. D. & C. Certified Food Colors and approved ingredients in accordance with new Federal requirements.

GREAT LAKES STAMP & MFG. CO.

2500 Irving Park Road • Chicago 18, Illinois

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When ordering ask for:

#Reg. 54 Violet Ink for cold ink stamping including meat inspection legend marking.

#QD 54 Violet Ink for all hot ink branding and beef carcass roller grade marking.

#NB 54 Nu-Brown Ink for distinctive marking to simulate burned-brand appearance.

#DS 54 Dark Brown Meat Branding Ink to be used whenever a dark brown imprint is preferred on smoked meats and natural casing sausage.

ORDER NOW!

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MANUFACTURERS OF FINE FOOD SEASONINGS AND SPECIALTIES FOR THE PACKING INDUSTRY

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MIB Defines Impervious Film

The Meat Inspection Branch of the USDA has issued a supplement to MIB Memorandum No. 203 defining the term "impervious plastic film wrapping and casings." The original memorandum, dated May 19, 1954, contained a requirement that products in consumer size impervious plastic film packages be labeled with a warning statement such as "keep refrigerated" or "keep under refrigeration."

Following is the text of the supplement clarifying the original memorandum:

"Numerous inquiries concerning the application of the requirements outlined in this memorandum indicate that further explanation of the term 'impervious plastic film wrappings and casings' is necessary.

"The word 'impervious' as used in this term means lack of permeability for air and moisture. All film wrappings and casings such as coated Cellophane, Cry-O-Vac, Flex-Vac, Pliofilm, Saran and those made of polyethylene are considered impervious and wrapping or casing materials made from these or similar films should show the refrigeration statement.

"In order to give further time for the adjustment of approved labeling material, the effective date of Memorandum No. 203 is extended to November 1, 1954."

California Meat Groups to Exchange Marketing Ideas

A better understanding of the overall picture by all segments of the livestock and meat industry is the goal of California's first Livestock and Meat Marketing Conference to be held Tuesday and Wednesday, August 24 and 25, at the University of California at Davis.

There also will be opportunity to offer suggestions and recommendations to other segments of the industry for improvement in the production of livestock and the processing of meat and meat products. The statement for the meat packing industry will be presented by Douglas Allan of James Allan & Sons, San Francisco, vice president of the Western States Meat Packers Association.

USDA Says Beef Plentiful

According to the USDA, beef will be very plentiful in September. Because of heavy marketings of grass-fed animals, medium and lower-priced cuts will be especially abundant.

m of the ent to refining film iginal 1954, prod- rvious with "keep refrig- sup- nemo- erving ments indi- of the wrap- ed in ability wrap- d Cel- Plio- poly- rvious terials films state- ne for beling Memo- ed to o over- f the s the k and o be Au- ity of ity to enda- ndus- action ng of state- lustry Allan Fran- eastern n. f will . Be- ss-fed iced ONER

Corned beef goes self-service... at a profit!



FOR THE FIRST TIME, corned beef can be packed in your plant, shipped dry in cartons to supermarkets and handled as a *high-profit, mass-display, self-service* item.

This is no dream of the future. It's happening now — today. Packers are selling CRYOVAC-packaged red-style corned beef in big volume. The market is not merely local. Corned beef arrives in distant markets in top selling condition and keeps its bright red color under fluorescent lights in the dealers' displays.

Here's why self-service stores go for CRYOVAC-packaged corned beef:

The need for repeat brine soakings is gone forever. Gone, too, are the messy, dripping packages of old. Vacuum-sealed CRYOVAC packaging maintains the color, weight, and flavor of red-style corned beef for upwards of three weeks. Custo-

mers like the tidy, transparent CRYOVAC package that won't soil hands or clothing.

Stores make sales that can't be made out of the brine barrel. You make sales you never had before.

WHY SETTLE FOR ANYTHING LESS?

PROCESS PACKAGING CRYOVAC

DIVISION

DEWEY and ALMY Chemical Company
 Cambridge 40, Massachusetts

Sales offices in Cambridge, Baltimore, Cedar Rapids, Chicago, Denver, Fort Worth, Lockport, Minneapolis, Newark, Omaha, Pasadena, Philadelphia, Saginaw, San Leandro, Tampa. In Canada: Montreal, Toronto, Vancouver, Winnipeg.

CRYOVAC bags are made from a special Dewey and Almy—Dow Saran

Cryovac Packaging

makes new sales for

PACKERS

CRYOVAC packaging gives packers a powerful new lever for additional business! Salesmen are enthusiastic about this chance to make corned beef a big volume, high-profit item. After all, it is a *favorite* American meat, welcomed by both retailer and consumer. All that has been missing is the proper packaging for today's supermarkets. CRYOVAC is that package.



Cryovac Packaging

makes new sales for

RETAILERS

In self-service stores, CRYOVAC packaging *reverses* the conditions which caused the decline of corned beef sales. It makes corned beef just as convenient, just as profitable to sell as any other staple meat item! It does away with the brine barrel, enabling retailers to mass-display corned beef. Its tidy appearance is packed with pick-up appeal. Transparent, vacuum-sealed, CRYOVAC packaging keeps red-style corned beef salable up to three weeks or more!

WHY SETTLE FOR ANYTHING LESS?

Get started now to save money — increase sales and profits with CRYOVAC Packaging! Write today for full details.

VACUUMIZES



SEALS



SHRINKS



SEE HOW EASILY YOU CAN INCREASE SALES AND PROFITS ON ALL THESE ITEMS — WITH CRYOVAC PACKAGING!
Hams • Shoulders • Picnics • Butts • Bacon • Half Hams
Baked Hams • Ring Sausage • Corned Beef • Ham Slices
Turkey • Chicken • Frozen Meats • Frozen Fish • Frozen Game

DA CRYOVAC
PROCESS PACKAGING
DIVISION

DEWEY and ALMY Chemical Company
Cambridge 40, Mass.

CRYOVAC bags are made from a special Dewey and Almy—Dow Saran

Printed in U.S.A. 775-100 (854-24M-D)

Sales offices in Cambridge, Baltimore, Cedar Rapids, Chicago, Denver, Fort Worth, Lockport, Minneapolis, Newark, Omaha, Pasadena, Philadelphia, Saginaw, San Leandro, Tampa. In Canada: Montreal, Toronto, Vancouver, Winnipeg.

C. of C. Reports Rise in Fringe Benefit Costs

A survey of 940 companies by the Chamber of Commerce of the United States revealed that fringe benefit costs—employer payments for social security, pensions, vacations, etc.,—amounted to \$720 for each employee in 1953. This was \$76 more than revealed by a similar survey made two years ago.

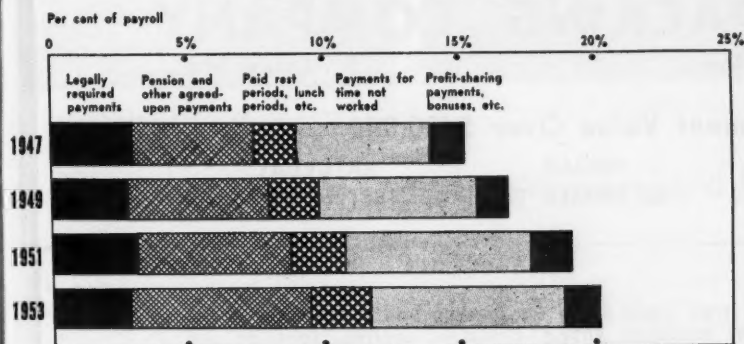
More than 97 per cent of the companies reported payments for employee insurance programs, with pay-

the exhaustive study, said he is gratified to note that the Bureau of Labor Statistics, in cooperation with the National Bureau of Economic Research, is now conducting a pilot study of supplementary employee remuneration in manufacturing.

"We hope," he said, "this augurs the inclusion of fringe benefits data in the Bureau's regular series of wage statistics."

"Worker income and labor costs of

**Comparison of 1947-1953 Fringe Payments
For 130 Identical Companies**



ments averaging 1.8 per cent of payroll. Payments for pensions were reported by 81 per cent of the companies, with payments averaging 4.7 per cent of the payroll.

Fringe payments varied widely among the 940 reporting companies, ranging from less than 5 per cent to more than 55 per cent of payroll. The average payment was 19.2 per cent of payroll, 34.6 cents per payroll hour.

By industries, the average payment ranged from 14.3 per cent for pulp, paper, lumber and furniture to 28.7 per cent for banks, finance and trust companies.

In a majority of industries, fringe payments were higher than average in the largest companies and lower than average in the smallest companies.

Fringe payments for 130 identical companies increased from 15.2 per cent of payroll in 1947 to 16.9 per cent in 1949, 19.1 per cent in 1951 and 20.2 per cent in 1953.

Although steadily growing in importance, fringe payments have been neglected in both government and private wage statistics. To fill this statistical void, the Chamber made the first survey in 1947, and has repeated it biennially.

Dr. Emerson P. Schmidt, director of the Chamber's Economic Research department which prepared

doing business are no longer accurately measured by weekly wages and hourly rates," said Dr. Schmidt. "Pensions, social security and a host of other benefits during recent years have substantially increased both the well-being of employees and the costs of doing business. Vacations, holidays, rest periods and other payments for time not worked have given workers increased compensation for each hour actually on the job. At the same time, they have substantially increased the employer's cost for each hour of productive labor."

Dr. Schmidt said it was impossible to calculate the total cost of fringe benefits to business, but said "it runs into the many, many billions. Possibly the total cost is somewhere between \$20,000,000,000 and \$25,000,000,000 a year."

Results of the National Chamber's study of fringe benefits for 1953 are in book form which may be obtained from its Economic Research department at \$1 the single copy.

NRA Regional Meeting

The National Renderers Association regional area No. 4, covering the Buffalo district, western Pennsylvania, Ohio, Kentucky, Indiana and Michigan, will hold its annual meeting at the Hotel Statler, Buffalo, N. Y., on September 17-18.

Your Packinghouse Workers Need

Basco Brand

Protective APRONS



Extra patch on left side that allows cutter to wipe the steel burr off after sharpening, saving countless slash marks.

EXPANDING BELT



Meat Cutters need the new expanding belt, which will not bind but will hold firmly to body.

We stock an Apron for every safety and protection use. Vinyl Plastics and Neoprene Aprons save clothes . . . save time . . . save trouble . . . save money!

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AN IMPORTANT EVENT!

One of the most outstanding meat packing equipment and machinery liquidations in the last few years will be conducted by BARLIANT & COMPANY of Chicago, Illinois.



LIQUIDATION SALE

SIELOFF PACKING COMPANY

4328 Sacramento Ave.

St. Louis, Mo.

Equipment Value Over \$400,000

THURSDAY
SEPTEMBER 16

FRIDAY
SEPTEMBER 17

SATURDAY
SEPTEMBER 18

All of the modern and well maintained equipment and machinery in the well known Sieloff plant including killing, dressing, cutting, sausage and processing, edible and inedible rendering and refrigeration and boiler room dept. are available for purchase at this liquidation sale. This exceptionally clean plant was operated under Federal Inspection.

For your convenience, come any time after Sept. 6th and before the liquidation sale starts and make personal investigation of the equipment and machinery at the Sieloff plant and talk to the engineers and operating men, who will be on hand during every business day, and determine for yourself the fine quality of the equipment and machinery to be sold.

PRICES ON ALL EQUIPMENT AND MACHINERY IS NOT DETERMINED BY DEMAND BUT BY ESTABLISHED FAIR LIQUIDATION PRICE—*this is not an auction sale.* BARLIANT & CO. REPRESENTS BOTH BUYER AND SELLER ON ALL LIQUIDATION SALES AND FAIR TREATMENT FOR ALL CONCERNED IS THE BARLIANT POLICY.

Are you receiving our regular BARLIANT bulletins? If not write Now and be assured of receiving all bulletins and catalogs including folder listing all equipment and machinery from the Sieloff liquidation sale, now in preparation.

Arrangements will be made for loading all items for shipment purchased at this Sieloff liquidation sale. All buyers, small or large, get the same BARLIANT consideration. Investigate now . . . phone, wire or write

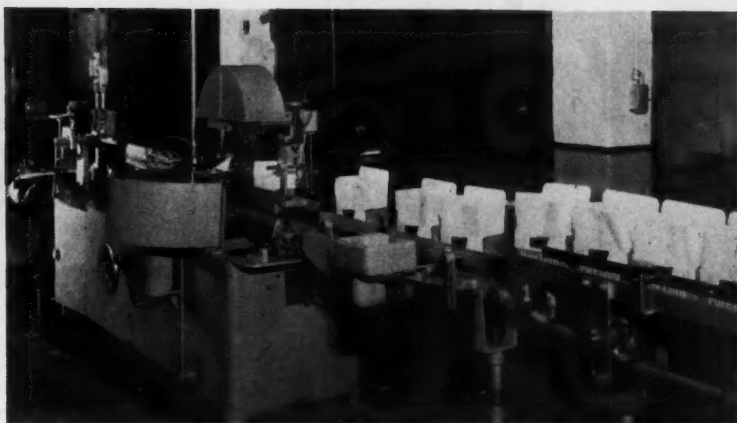
Read our advertisement in Sept. 4th issue for further details on equipment and machinery to be disposed of at Sieloff liquidation sale.

BARLIANT & COMPANY

Office and display rooms located at U. S. Yards

1401 W. Pershing Road, Chicago 9, Illinois • Phone: CLiffside 4-6900

Operations



CARTONS ARE lined and formed on unit at left, conveyed through filler and then closed automatically on machine above

New Machines Package All Size Lard Cartons on One Line

A NEW high speed, fully automatic carton forming and lining machine and its companion carton folding and closing machine permit packaging of lard in various carton sizes economically.

The new machines, which have been used for several months in a major midwestern lard refinery, can handle the entire range of conventional lard cartons—1-, 2-, 3- and 4-lb. sizes. The machines also can handle the ½-lb. carton currently being packaged for export.

The manufacturer, Peters Machinery Co., Chicago, asserts the machines have handled 1-lb. cartons at the rate of 120 per min.; 2-lb. cartons at 100 per min., and 3- and 4-lb. cartons at a production rate of 80 per minute.

Both of these machines, because of engineering refinements, can work with a lighter weight parchment liner. It is said that the midwest lard refinery has thus been able to lower its liner costs by 35 per cent.

The two new units function within the productive range of the various lard carton filling machines whose rates for the various sizes approximate the capacities of the former and closer.

At the using plant, the entire lard cartoning operation is supervised by one employee. The forming machine lines and forms the cartons which then are conveyed to the automatic filling machine and then pass through the carton closer. Inasmuch as all these units have safety devices which prevent the waste of either product

or packaging material, the lard cartoning operation can be housed in comparatively compact areas.

The basic economy of the new units is their ability to perform lard packaging of any size carton with only one line. There is no need for separate lines for each size carton. With a changeover time of about an hour, the machines can be set to handle any of the standard carton sizes. Naturally, this lowers total equipment investment and the amount of space devoted to these operations.

Packers whose total volume of any one lard carton size might not justify mechanization of the operation, might find the payback period profitable by working with several carton sizes.

Production per man hour is increased materially for the machine performs faster than manual operations. Reductions of total lard packaging costs from 100 to 400 per cent are claimed.

The forming machine features a positive feed, lining and fabricating the carton as it moves upward through the unit. Cartons are neat and compact. Production is continuous as additional die-cut carton sheets can be added to the horizontal magazine without stopping the machine. The unit is 7 ft., 8 in. long, about 3 ft. wide and 5 ft. high. Diameter of the parchment roller can range up to 30 in. Power requirements are a 1-hp. electric drive motor and a ¼-hp. electric vacuum pump motor.

The companion carton closing machine, with its inlet conveyor, is 12 ft. long, 20 in. wide and 4 ft., 8 in. high.

A ½-hp. motor supplies the power. All changeovers to different carton sizes are made by easily reached handwheels. Moving parts on both machines are readily accessible for maintenance and cleanup.

Handle Fire Extinguishers Easier on Pull-It Cart

A rubber-tired ball bearing cart has been designed by Ansul Chemical Co., Marinette, Wis., to transport the company's dry chemical fire extin-



guishers quickly to the scene of a fire.

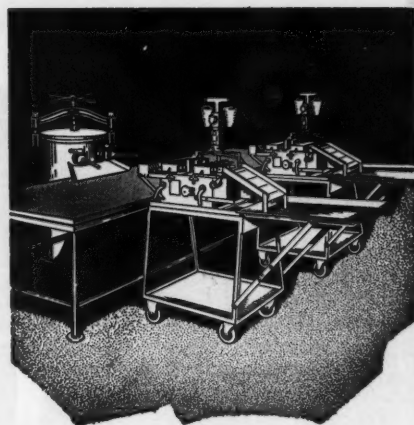
Particularly suitable for use where fire hazards are dispersed over large areas, the cart can be maneuvered easily through narrow aisles. The 30-lb. extinguishers can be equipped with six feet of rubber hose, permitting operation from the cart.

Your "Ty-In" to Profits:

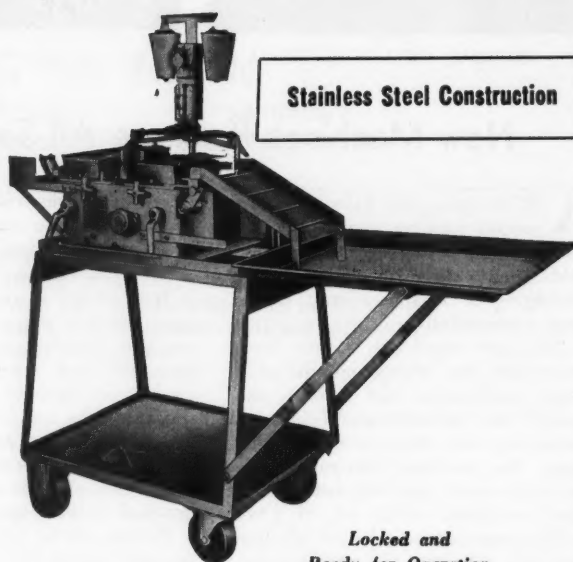
TY LINKER

and

"TILT-TOP" TRUCK



- INCREASES TIME AND LABOR SAVINGS
- CORRECT HEIGHT FOR EFFICIENT FEEDING
- IDEAL FOR MULTIPLE MACHINE OPERATION
- BETTER ACCESSIBILITY TO ALL PARTS FOR EASY CLEANING AND LUBRICATION
- EASY ONE-HAND MOTION FOR MACHINE TILTING
- CONVENIENT, ADJUSTABLE EXTENSION PAN
- TY LINKER SECURELY BOLTED AND CRADLED
- BOTTOM SHELF FOR TOOLS AND PARTS
- PERFECT FOR PERMANENT LOCATION
- SELF-LOCKING DEVICE FOR SMOOTH TILTING
- EQUIPPED WITH LARGE SWIVELED CASTERS
- SIZE 68" LONG—33" HIGH—24" WIDE



Stainless Steel Construction

*Locked and
Ready for Operation*



*Locked and
Ready for Grinding*

The fully adjustable "ALL PURPOSE" automatic TY SAUSAGE LINKER offers many unique advantages when used with either artificial or natural casings. The TY SAUSAGE LINKER met with instant success upon its introduction to the Meat Industry fifteen years ago . . . is currently saving the industry an estimated 20,000,000 man hours a year! We recommend that you use your TY LINKER with the new Tilt-Top Truck . . . the right combination and a profitable "Ty-In."

Write today for descriptive circular!

LINKER MACHINES, INC.

39 Division Street

Newark 2, New Jersey

OVER 3000 TY LINKERS NOW IN DAILY OPERATION

The Meat Trail...

Morrell Gets Estherville Tobin Unit, Roberts & Oake

John Morrell & Co. has acquired the beef slaughtering plant of the Tobin Packing Co. in Estherville, Ia., and also a majority of the common stock of Roberts & Oake, Inc., an old line meat packer with a hog slaughtering plant in Madison, S. D. and a meat processing plant in Chicago. W. W. McCallum, Morrell president, said that the Estherville plant will come under Morrell direction on Monday and the Roberts & Oake facilities immediately.

In connection with the transaction, F. M. Tobin, president of the Tobin Packing Co. announced that the proceeds from the sale of the Estherville plant would be used to retire the 7 per cent preferred stock of the Tobin Packing Co. and to provide additional working capital for his company's operations in Rochester and Albany, N. Y.

Acquisition of the majority of the common stock of Roberts & Oake was arranged through E. W. Kneip, president and principal stockholder of that company.

McCallum said that the operations in Estherville, Iowa; Madison, South Dakota and Chicago, Illinois would be continued as at present with the same local management and operating personnel. About 225 persons are employed at the Estherville plant, 100 in Madison and 200 in Chicago. Morrell has slaughtering plants in both Ottumwa, Ia. and Sioux Falls, S. D.

The modern beef slaughtering plant in Estherville consists of nine buildings, chiefly of brick and concrete construction, located on a 50-acre tract.

The Roberts & Oake properties cover approximately 20 acres of ground in Madison and include some 18 buildings, also of brick and concrete construction. The plant in Chicago, located at 1246 West 46th st., is a six-story brick building where pork products are processed.

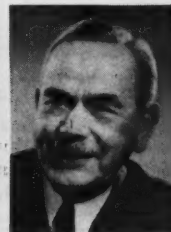
McCallum said that acquisition of the new properties would provide an important boost to the company's productive capacities. Morrell's annual sales are about \$300,000,000.

William F. McLean Named Canada Packers President

WILLIAM F. McLEAN, a 38-year old research chemist, has been appointed president of Canada Packers, Ltd. McLean is the son of J. S. McLean,



W. F. McLEAN



J. S. McLEAN

chairman of the board and retiring president. He has been in charge of the company's \$12,000,000 expansion program as well as its plants and equipment for the past five years.

G. A. Schell, formerly vice president and assistant to the president, was named executive vice president. Two new directors were elected. They are KENNETH S. HARRIS and W. W. LASBY. Harris is the son of W. T. Harris who merged his Harris Abattoir Company with that of J. S. McLean to form Canada Packers in 1927. Lasby is the former manager of the Toronto plant.

The following officers were re-elected: N. J. McLean, vice president and general manager, S. G. Bennett, vice president, A. J. E. Child, vice president and treasurer, and W. R. Carroll, vice president and assistant general manager.

Pacific Coast Jobbers to "Go West" for Convention

Third annual meeting of the Pacific Coast Meat Jobbers Association will be held in Hawaii from October 19 to 28, according to an announcement by EDWARD J. DOLLARD, executive secretary of the group. The association, which maintains headquarters in San Francisco, has members throughout northern California and the Pacific Northwest; many of these are expected to attend with their wives and guests.



FLOCCHINI

Most of the following officers and directors will attend:

President ARMANDO J. FLOCCHINI, Durham Meat Co.; vice president IRVING VIGNAUX, Victor Meat Co., and treasurer FRANK FOTENOS, Fotenos Bros. Meat Co. Directors: JOSEPH BACCIOCCO, California Meat Co.; TONY BACCIOCCO, Golden State Meat Co.; DICK NEWTON, Newton's Meats, Seattle; SAM EPSTEIN, Gaffney & Co.; HARRY FLEMING, Standard Meat Co.; ED HEUCK, Ed Heuck Co.; CHAR FIGONE, Holly Meat Packing Co.; RAY LUCE, Luce & Co.; E. E. HARTMAN, Superior Meat Co.; VERN

KEENER, Keener's Market, Bothell; TED PARSON, Parson's Meat Co.; BUD PURYEAR, Redding Whse. Meat Co.; DAVE WERTHEIM, Patek-Ecklon Co.; DON URTON, Chip Steak Co.; and DANTI TOGNOLI, Del Monte Meat Co.

Members will travel to the meeting by the famous S. S. Lurline and by Pan American and United Airlines. Many interesting social events will highlight the meeting, including cocktail parties at the San Francisco Airport and on arrival in Hawaii for those traveling by air. A special cuisine is being prepared for members going by boat. The Royal Hawaii welcome on October 20 at the airport will feature a special song with lyrics created for this occasion by ANDREW CUMMINGS. Other events include a dinner dance at the Royal Hawaiian Hotel on October 22, a chartered air trip from the island of Maui to Hilo on October 25, and a real Hawaiian Luau on October 27.

Convention headquarters will be at the Royal Hawaiian hotel, but most of the members and guests will be staying at the Surf Rider hotel. The association has made arrangements for a tour of the Parker ranch, the world's second largest cattle ranch.

A meeting will be held in San Francisco, October 7 and 8.

Ransom Honored by Refrigerating Engineers

A paper on "Mechanically Refrigerated Freight Cars," presented to the Chicago section of the American Society of Refrigerating Engineers by R. W. RANSOM, John Morrell & Co., was selected as the "best paper" presented to the Chicago section last season. Ransom's paper is now eligible for submission to the national society's headquarters for consideration in its selection of the best paper presented to the Society last year, according to J. F. SALMON, chairman of the Society's Technical Committee.

Ransom, who is manager of technical operations at Morrell's Ottumwa plant, based his paper on experience gained from operating the Morrell mechanically refrigerated cars traveling between Sioux Falls and Miami.

JOBS

LOUIS F. LONG, president, The Cudahy Packing Co., Omaha, announced the appointment of LEWIS E. TAYLOR as head of the beef division. He succeeds LEWIS W. STRINGER, who has resigned. Taylor, who has been with Cudahy for 30 years, began work as a clerk in the Omaha plant and entered the beef division in 1931. He had been assistant manager of the beef division for the past seven years.



L. E. TAYLOR

STEPHEN F. JEHL has been appointed sales manager of the Swift & Company sales unit at Battle Creek, Mich. He succeeds CARL A. FLANAGAN who has been placed in charge of the Swift sales unit at Springfield, Ill. Prior to his assignment to Battle Creek, Jehle, who has been with Swift since 1948, was assistant to the central district manager in Chicago.

Election of CHRIS J. LINDEMAN as vice president and general manager of Herrud & Co., Grand Rapids, Mich., has been announced by CARL S. HERRUD, president. Lindeman, who is also a director, has been with the company for 28 years. Other officers elected to the board were: ROBERT VAN SPYKER, office manager and secretary treasurer and WILLIAM REENS, plant production superintendent.

Armour and Company has appointed DAVID L. DUENSING as advertising manager of its Auxiliaries division. He succeeds KENNETH L. SKILLIN who was recently named general advertising manager. This division includes the soap, chemicals, curled hair, ammonia, adhesives and abrasives businesses.

ARTHUR B. KLIEFOTH has been appointed superintendent of the Swift & Company plant in San Antonio, Tex., to succeed E. C. KODEL who will retire on pension September 1. NOEL L. DIKE, plant manager, announced. Kliefoth joined Swift at San Antonio in 1935. Kodel has served since 1915, having started at Plankinton Packing Co., Milwaukee, an associated company in the Swift organization.

JAMES C. PRAHL has been named sales manager of the new central sales division of the Swift & Company oil mill department in Memphis, Tenn. Previous to his appointment, Prahl was at Swift's Champaign plant.

PLANTS

The Gerstenslager Packing Co., recently acquired by the Buehler interests, Wooster, O., has been renamed Gerstenslager Meats, Inc., E. L. BUEHLER, founder of the Buehler markets in Wooster, Dover, and New Philadelphia, is president of the new corporation. Other officers are WAYNE BUEHLER, vice president; GENE BUEHLER, second vice president; DON BUPP, secretary, and DON BUEHLER, treasurer.

MORTON SALKOW and TICHON NECZYTAJLO now are the sole owners of the Lion Provision Co., Philadelphia, according to an application for a certificate of authority to conduct the business.

An open house marked the completion recently of the new slaughtering plant of Alewel Bros., Concordia, Mo. The locker firm is owned by HUGO and EMIL ALEWEL.

An application to build a slaughter house by the Nelson Beef Co. has been approved by the Peoria, Ill., city council.

Musser and Co. of Sumner, Iowa, has changed hands and now is operating under the name of Sumner Packing Co. WILLIAM ANDRES continues as plant manager.



A DUAL HONOR was received by Howard R. Medici (right), executive vice president of The Visking Corp., upon reaching the 25th anniversary of his association with Visking. Attending the annual sales conference of his company's plastics division at the Greenbrier, White Sulphur Springs, W. Va., Medici was tendered a surprise luncheon by the division. He also was given an award by the American Meat Institute honoring him for 25 years of service to the meat industry. E. B. Cahn, general manager of the plastics division, is shown admiring the AML award worn by Medici.

TRAILMARKS

K. E. MILLER of the Armour and Company economic research department is a member of the U.S. Chamber committee appointed to work for the full restoration of regular censuses of manufactures, minerals and business. Through its subcommittee on employment statistics, it will keep informed on the government's efforts to improve its data on unemployment because of the importance of these figures on public and private policy decisions.

A. D. DONNELL, executive vice president, Rath Packing Co., Waterloo, Ia., has been named president of the Waterloo Industrial Development association. Incorporated to assist the Chamber of Commerce promote civic improvements, the association will encourage new commerce and industry in Waterloo and help businesses already established in the city. Donnell also has been elected a director of the First Presbyterian (Church) Improvement Association of Waterloo.

Grill Meats, Inc., Sandusky, Ohio, purveyors to restaurants, hotels and institutions, has inaugurated a policy of bringing its customers to the plant to view operations, SAM STEIN, president, announced. The firm recently played host to the Wayne County Restaurant Association, and several other Ohio restaurant groups are scheduled to tour the plant this fall.

T. G. REDMAN, comptroller, Swift & Company, Chicago, has been named chairman of the business show committee for the 23rd annual National Conference of the Controllers Institute of America. The meeting will take place October 10 through 13 in the Edgewater Beach Hotel, Chicago.

V. L. LEHR, purchasing agent for Winchester Packing Co., Hutchinson, Kan., has been elected commander of the American Legion post in that city. He formerly was first vice commander.

Vermont Packing Co., Inc., 482 Austin pl., Bronx, N. Y., has been granted a charter of incorporation listing capital stock of 100 shares, no par value. Directors are JEAN KATZ, EDWIN ANDERSON and JEROME SEIFF.

Even the most ambitious backyard barbecue chefs can't hope to tackle the record set recently by Ridley Packing Co., Duncan, Okla., at a barbecue marking the 30th anniversary of Halliburton Oil Well Cementing Co. Some 7,500 people were served 6,300 lbs. of beef which was
(Continued on page 30)

Multi-stop leader goes automatic with ... new **METRO-Matic** transmission



METRO-Matic in models with METRO® bodies offer many time- and money-saving benefits in meat delivery. Available as optional equipment at moderate extra cost. Automatic transmission also available in other INTERNATIONAL light-duty models.

Here is the news multi-stop truck buyers have been waiting for! Here is new economy, efficiency, driving ease, and value added to INTERNATIONAL—the multi-stop delivery leader for 16 straight years!

The new METRO-Matic Transmission is what you'd expect from the leader. It is a perfected torque converter type with built-in direct drive combined with an automatic three-speed transmission. It offers every automatic transmission benefit plus the economy of a conventional transmission.

METRO-Matic adds further to the many exclusive cost-saving features of famous INTERNATIONAL multi-stop trucks. It provides the effort-saving, engine-saving, fuel-saving advantages of correctly-timed, always smooth automatic shifting—reduces maintenance costs—saves time in traffic and on routes—saves driver energy—makes possible more deliveries per day. Visit your INTERNATIONAL Dealer or Branch and take a demonstration drive with METRO-Matic. Your trade-in may cover the down payment. Convenient terms arranged.

INTERNATIONAL HARVESTER COMPANY • CHICAGO

METRO-Matic ... **the Modern Automatic**

- **Torque converter coupling** provides smooth power transfer—multiplies torque up to 2.16 to 1 for smooth, fast starts under load.
- **Hydraulically-controlled** planetary transmission shifts automatically through three forward speeds, has constant mesh helical gears for clashless, "bumpless" operation.
- **Converter lock-out** gives 1 to 1 ratio direct-drive high gear operation—reducing slippage and increasing gasoline and oil mileage. Automatic accelerator-controlled downshift restores converter action for quick bursts of speed.
- **Steering column selector** lever permits simple accelerator and brake driving—allows locking of transmission in low gear for heavy pulling or maximum downhill braking.
- **Low and reverse selector** lever positions permit easy "rocking" in mud or snow.
- **Mechanical type governor** in transmission provides always-smooth shifting regardless of temperature changes.



International Harvester Builds **McCORMICK®** Farm Equipment and **FARMALL®** Tractors... Motor Trucks... Industrial Power... Refrigerators and Freezers

Better roads mean a better America

INTERNATIONAL TRUCKS

"Standard of the Highway"

From one source . . . any instrumentation you need

When it comes to measurement and control, every industrial process is different. Each demands its own combination of accuracy, economy, instrument ranges, and all the numerous other characteristics that are peculiar to the individual application.

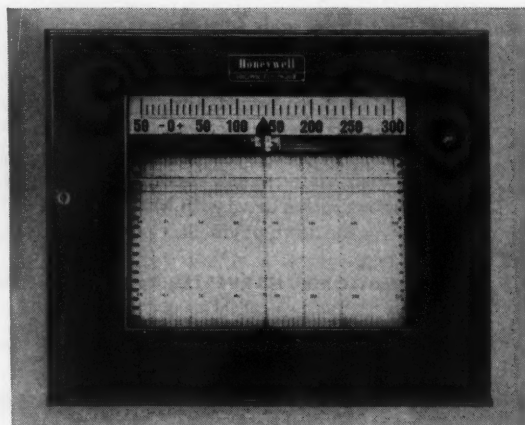
No single instrument and its accessories could possibly fit every process. So Honeywell makes a broad variety of measuring and controlling equipment that spreads across a tremendous range of applications.

The advantages are two-fold. First, you can get all the instrumentation your process requires from a single source, so there is undivided responsibility for the complete installation. And second, you are assured that the equipment selected for your process is recommended without bias . . . neither over-sells nor under-equips . . . needs no stretching, squeezing or compromising to fit it to its assignment.

This versatile family includes *ElectroniK* indicators, recorders and controllers in circular and strip chart models, applicable to temperature, pressure, pH, power and dozens of other variables; square root flow meters for control applications; evenly graduated flow meters for cost accounting; thermometers, pressure gauges and liquid level meters; *Pyr-O-Vane* millivoltmeter controllers. Especially useful for graphic panels are the *Tel-O-Set* miniature indicators, recorders and controllers. Electric and pneumatic control systems range from the simplest to the most complex, including automatic program controls and complete systems developed for particular processes.

Working with these instruments is a full choice of primary elements . . . thermocouples, *Radiamatic* radiation elements, pressure-type and electrical resistance thermal systems, flow meter bodies, pH cells and many others. For final control elements, you can choose from a wide range of electric motorized and diaphragm operated valves. To complete the picture, there are more than 7000 non-indicating devices for controlling temperature, pressure, vacuum, liquid level and humidity . . . an unmatched variety of instrumentation made by the world's largest manufacturer of control equipment.

Internal meat temperatures serve as accurate



Remotely located *ElectroniK* recorder charts temperatures of as many as sixteen thermocouples in scattered smokehouses.



Inside information on meat temperature is detected by the Brown thermocouple which is inserted into the center of the ham. Flexible extension wires connect to an ElectroniK instrument which records actual meat temperatures during smoking.

te guide to better smoking

MODERN METHODS of instrumentation are helping Oscar Mayer & Co. to produce higher quality, more uniform smoked meats in the company's smokehouses at Madison, Wisconsin. Notable among the up-to-date techniques employed at this plant is the use of internal meat temperatures as an index to optimum smoking conditions.

A specially designed needle-like Brown thermocouple is inserted into the center of one of the hams hung in the smokehouse. Connected to this thermocouple by a flexible wire cable is a multiple-point *ElectroniK* temperature recorder. This instrument prints a record of actual temperature inside a test ham in each of the smokehouses. Plant men can watch the gradual rise in temperature during the smoking process, and can tell at a glance when safe smoking limits have been reached. They can bring the meat up to exactly the point where bacteria and molds are rendered inactive at normal storage temperatures.

And they can greatly reduce the costly shrinkage that goes with the usual practice of over-smoking "to be on the safe side."

Because measurements are made electrically, the *ElectroniK* recorder can be located hundreds of feet away from the smokehouses . . . right in the superintendent's office, if desired. The accuracy of *ElectroniK* "Continuous Balance" measurement assures ample precision for regulation of smoking cycles. And the ability of these instruments to stay on the job continuously prevents many a headache for maintenance personnel.

Your nearby Honeywell sales engineer will be glad to discuss your own plant's instrumentation requirements. Call him today . . . he's as near as your phone.

MINNEAPOLIS-HONEYWELL REGULATOR CO.,
Industrial Division, Wayne and Windrim Avenues,
Philadelphia 44, Pa.

● **REFERENCE DATA:** Write for Catalog 1521, "ElectroniK Recorders," Data Sheets on specific meat packing applications and Bulletin 4100, "Meat Packing Instrumentation."



MINNEAPOLIS
Honeywell
BROWN INSTRUMENTS

First in Controls

cut into 3-to-5 lb. roasts and cooked in smokehouses over hickory sawdust. Preparation of the food was under the supervision of HAROLD POWELL, who is in charge of meat processing activities for the Oklahoma packing concern.

Zesto Pet Foods, Inc., Dallas, Tex., has been granted a state charter to operate a packinghouse. Authorized capital stock is \$35,000. Incorporators are THOMAS N. BRITTON, LYDIA MEYER BRITTON and SYLVIA ALKIRE BRITTON.

North River Provisions Co., Inc., New York City, has filed articles with the office of the secretary of state at Albany, N.Y., changing its name to Mizrach Kosher Provisions, Inc. Filer of papers was Davidson, Cohen & Zelkin, 100 W. 42nd st., New York.

DEATHS

SEWARD CHASE FRAZEE, 82, a well-known veteran of the meat industry, died at his home in Dallas, Tex., recently. Frazee entered the meat industry in 1887 when he went to work for Nelson Morris & Co. at the age of 16. He was with Morris until 1916, at which time he held the position of western plant superintendent. In 1916 he went to work for THOMAS E. WILSON in the newly formed firm of Wilson & Co. as superintendent of the Wilson Kansas City plant. Frazee was made general superintendent of all the Wilson plants in 1919, a position he held until 1932 when he became advisor to the president. Although he retired from active meat industry service in April 1949, he maintained his interest in the industry and the American Meat Institute until his death. According to a spokesman for Wilson & Co., Frazee "could do any job there was to do in a packing plant." He is survived by his wife and a son, LEWIS H., who is employed at Wilson's Oklahoma City refinery.

'Hot Sandwich' Drive Opened August 20

Meat packers and canners are getting intensive support from the Weirton Steel Co. in the current national "Hot Sandwich" promotion, according to Harold H. Jaeger, marketing director of the Can Manufacturers institute, which is coordinating the campaign.

Full page color advertisements by the steel company in national magazines will promote the drive, which started on August 20 and continues through September 30. Partici-



"HOT SANDWICH" campaign point-of-sale material is discussed by Wesley Herdenbergh (left), president, American Meat Institute, and Herman Steen, vice president, Millers National Federation, two of seven major industries sharing in promotion.

pating with Weirton Steel and the Can Manufacturers Institute are the National Meat Canners Association, the American Meat Institute, the National Live Stock and Meat Board, the Wheat Flour Institute, the Millers National Federation and the National Canners Association, which will support the promotion in its September consumer press coverage, Jaeger reported.

Merchandising efforts and advertising are being synchronized to generate

maximum sales of sandwich breads and the four canned meat products selected for the promotion, Jaeger said. He pointed out that canned meats represent one of the fastest growing departments in stores. Sales in 1953 were 34 per cent ahead of the 1947-49 average, with more than 1,475,000,000 lbs. sold last year.

He also said that the "Hot Sandwich" promotion gives sales departments of the meat packers the first national advertising vehicle for canned chopped beef.

Weirton Steel Co. will spearhead the drive with advertisements in the September issue of *Better Homes & Gardens* and in *House Beautiful*.

Other consumer advertising will be launched in newspapers by meat packers, supplemented by trade paper advertising. A specially timed edition of the Can Manufacturers Institute news bulletin, the *CMI Activator*, will be used as a merchandising broadside.

Recipes have been developed by the National Meat Canners Association, the American Meat Institute and the National Live Stock and Meat Board for a "Hot Sandwich Recipe Leaflet" supplied by Weirton Steel for distribution by meat packer salesmen to food markets and to department store dining rooms and cafeterias. Co-operating stores will be supplied with posters, mass display suggestions and other point-of-sale material.

AMI Reports Meat Plentiful, Prices Attractive

Availability to homemakers of a wide assortment of meat cuts, including hamburger, leg of lamb, sliced bacon, ham and sausage, at increasingly attractive prices is reported by the American Meat Institute.

The AMI statement said a check of prices in Chicago stores, generally typical of retail prices elsewhere, showed various cuts were at the lowest average of the year.

MEAT HANDLING BOXES

FOR MEATS, FISH, POULTRY, PERISHABLES

FOR SANITARY ECONOMICAL HANDLING OF MEATS

Drawn Seamless from .072 Aluminum Alloy.

Boxes Have Rounded Corners—No Cracks or Crevices—Easy to Clean.

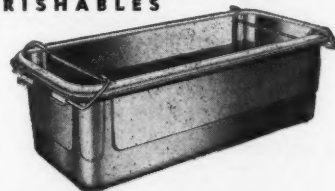
Stainless Steel Handles Also Used for Stacking.

Wearing Pads Brazed on Top Rim Where Handles Rest.

Nest Conveniently for Storing.

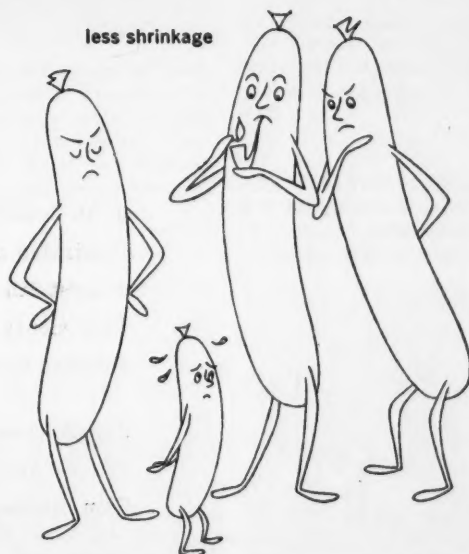
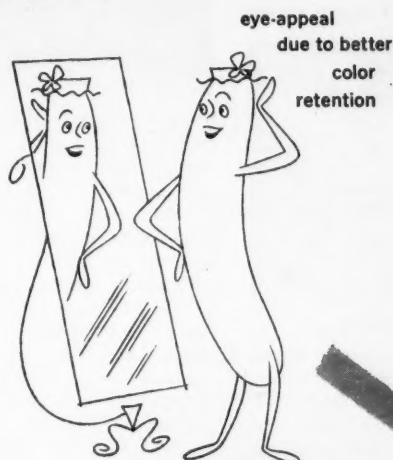
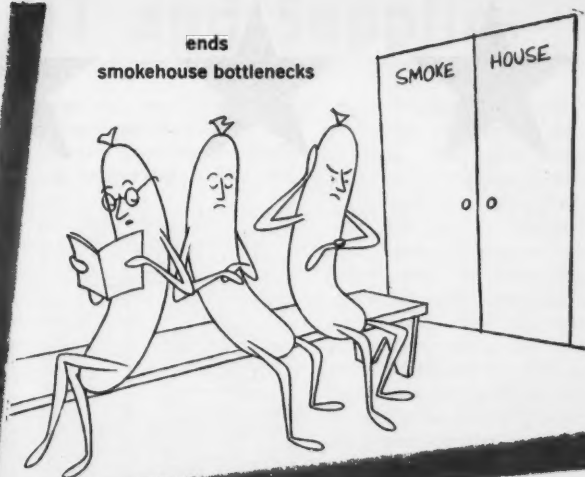
Inside Dimensions: 32" x 13½" x 9⅞"
Weight: Only 11 Pounds

NAME EMBOSSED FREE IN LOTS OF 50 OR MORE
LITERATURE AND PRICES ON REQUEST



E. G. JAMES COMPANY

316 S. LA SALLE STREET • CHICAGO 4, ILL.



④ good reasons for using

PFIZER ASCORBIC ACID or SODIUM ASCORBATE

You can count on increased production and better results when you use Pfizer Ascorbic Acid or Sodium Ascorbate in your frankfurts, bolognas and similar meat products. Here's why:

- ① These Pfizer products are easy to handle and simple to use. Just dissolve them in water and add near the end of the chop.
- ② You can cut smokehouse time by as much as a third or more. This can step up your production

and end costly smokehouse bottlenecks.

- ③ Better color retention may be achieved, thus enabling you to market meat products that look tastier for longer periods of time.

- ④ There is less shrinkage because optimum color is obtained in a shorter period of time.

Write for technical bulletin and wall chart showing how to prepare and use Ascorbic Acid and Sodium Ascorbate solutions.

CHAS. PFIZER & CO., INC.

CHEMICAL SALES DIVISION

630 Flushing Ave., Brooklyn 6, N. Y.

Branch Offices: Chicago, Ill.; San Francisco, Calif.;
Vernon, Calif.; Atlanta, Ga.

Manufacturing Chemists for Over 100 Years



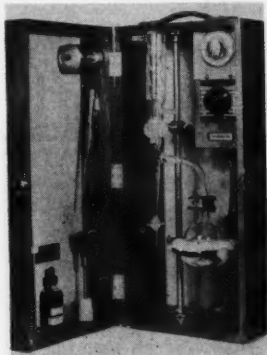


J. D. Jewell's Expeller plant
illustrated and described in The
August 7th issue of The National
Provisioner was designed and
specified by Pittock and Associates

Jewell leased these machines from
Pittock and Associates —
Glen Riddle, Pennsylvania.

NEW EQUIPMENT and Supplies

MOISTURE DETERMINATION—A device for determining moisture in meat and other products by several distillation methods requires only an electrical outlet, running water and an operator. Portable, the unit sets up anywhere that a



square foot of bench space is available and is said to determine moisture content in 15 to 75 minutes, depending on the sample. It need not be cleaned after every run and can be used on any sample which does not boil off at 115-140°C. The manufacturer states that the instrument will determine fat content simultaneously with moisture in meats. Write *The National Provisioner* in reference to NE 123.

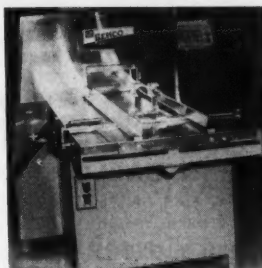
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NEW PHOSPHATES FOR CURING—New phosphates marketed by an eastern manufacturer are said to speed up smokehouse processing and increase smokehouse yields. There are two types: one of sodium hexametaphosphate is preferred for sausage products, bacon and smoked hams, while the other, sodium tripolyphosphate, is preferred in such products as canned and ready-to-eat hams. The phosphates are said to be simple to use, requiring no change in regular curing procedure. They are soluble in curing pickles at cellar temperatures, with no special heating required, and will not recrystallize in

the lines or in the meat, the maker claims. The products are packaged in 60-lb. bags or 250-lb. drums. Write *The National Provisioner* in reference to NE 124.

• • •

NEW FROZEN MEATS SLICER—This new unit will cut meats for consumer or institutional packaging in any desired thickness from 3/16 in. to 1 in. at a rate of 60 slices per min. The machine can handle either fabricated bone-out or bone-in frozen cuts or the manufactured frozen meats. It will cut product without any prior tempering of blast frozen meats. Once loaded,

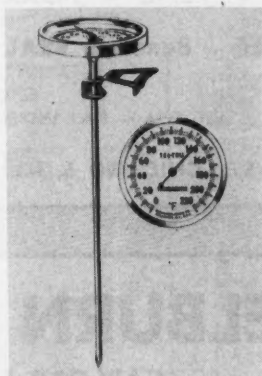


the machine is fully automatic as guide bars carry product under the blade. The slicer can be cleaned in a matter of minutes with a steam hose and has no joints or crevices in which meat particles can lodge. All parts contacting products are made of stainless steel. A 2-hp. motor powers the slicer and a magnetic brake automatically stops the blade when cutting action is completed. Write *The National Provisioner* in reference to NE 125.

• • •

MEAT THERMOMETER—Of stainless steel construction, with unbreakable Lucite crystal, new meat testing thermometer has a pointed 5-in. stem of .150-in. diameter for easy insertion into product. The manufacturer says a highly sensitive, bi-metallic helix coil provides reading accuracy within one-half of 1 per cent throughout the

range on the 1 3/4-in. dial. Special markings on the dial indicate tendering and cooking temperatures. The unit



is said to be rustproof, leak-proof and frostproof and is hermetically sealed so that it may be submerged in solution. Write *The National Provisioner* in reference to NE 122.

• • •

INSECTICIDE MACHINE—A new hand spray gun attaches to this machine for use in all types of insect control operations. The gun

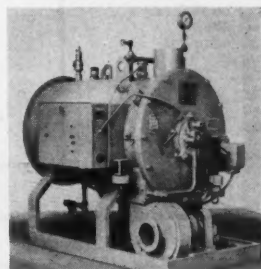


provides residual, contact, or localized spraying in critical or inaccessible areas. The entire unit consists

of three major components: A 1 1/2-hp. compressor unit, a 3-gal. insecticide tank, and the new pressure-fed-type hand spray gun. Portable, the unit is mounted on a heavy, all-welded two wheel cart. For vaporizing operations, the machine's two-nozzle head converts insecticide into a dry mist of insect-killing droplets so small that they will not wet or condense on equipment. An automatic one-hour timer permits unattended vaporizing operations. One filling of the machine will fog 400,000 cu. ft. of space to control flying insects. For further information write *The National Provisioner* in reference to NE 115.

• • •

AUTOMATIC PACKAGED BOILERS—A new line of packaged boiler units is available in seven sizes from



15 to 60 hp., for firing with light oil, gas, or combination. The model rated at 30 hp. is 71 in. long, 34 in. at the base width, and 54 in. high. The boilers come fully piped and wired and need only be connected to service lines and breeching or stack. Write *The National Provisioner* in reference to NE 126.

Use this coupon in writing for further information on New Equipment. Address *The National Provisioner* giving key numbers only (8-21-54).

Key Numbers
Name
Street
City

E. W. KNEIP, INC.

BEEF • VEAL • PORK • OFFAL

Boneless BEEF Boneless VEAL Boneless PORK

ELMER KNEIP, Pres.

ELTON CHRISTIANSEN, Exec V Pres

EST. 213A — B.A.I. INSPECTED

911 W. FULTON ST., CHICAGO 6, ILL. Phone MOOnroe 6-0222

ELBURN PACKING CO.*

CARLOAD SHIPPERS OF QUALITY BEEF

EST. 213 — B.A.I. INSPECTED

ELBURN • ILLINOIS

NEBRASKA BEEF CO.*

QUALITY BEEF IN CARLOAD LOTS

EST. 489 — B.A.I. INSPECTED

OMAHA • NEBRASKA

**All Sales Thru Chicago Office: 911 W. Fulton St., Phone MOOnroe 6-0222*

ROBERTS and OAKE, Inc.

QUALITY PORK PRODUCTS SINCE 1895

SWEETMEAT BRAND HAMS & BACON

UNION STOCK YARDS • CHICAGO, ILLINOIS • Phone Yards 7-1900

MADISON, SOUTH DAKOTA

JOHN BLANKENSHIP, Exec. V. Pres.

EST. 169 — B.A.I. INSPECTED

Contact → → →

E. W. KNEIP, INC. for information

911 W. Fulton St., Chicago 6, Ill. Phone MOOnroe 6-0222

Production of Meat Shows Small Gain; Average Pork Yield Least Since April

ALL CLASSES of livestock contributed to last week's increase in production of meat, which at 341,000,000 lbs. was 3 per cent more than the 332,000,000 lbs. produced the week before and 9 per cent above

pork rose 6 per cent over the previous week and about 9 per cent more than a year ago, but the average porker yielded the smallest amount of meat since last April.

The week's volume of beef amount-

ESTIMATED FEDERALLY INSPECTED SLAUGHTER AND MEAT PRODUCTION

Week ended August 14, 1954, with comparisons

Week Ended	Beef			Veal			Pork (excl. lard)			Lamb and Mutton			Total Meat Prod.
	Number	Prod.		Number	Prod.		Number	Prod.		Number	Prod.		
Aug. 14, 1954	376	194.4		146	20.9		829	114.3		273	11.7		341
Aug. 7, 1954	370	190.2		138	19.7		780	110.5		264	11.4		332
Aug. 16, 1953	341	175.6		139	20.5		736	104.6		270	11.4		312

AVERAGE WEIGHTS (LBS.)

Week Ended	Cattle		Calves		Hogs		Sheep and Lambs		LARD PROD. Per 100 ml.	Total lbs.
	Live	Dressed	Live	Dressed	Live	Dressed	Live	Dressed		
Aug. 14, 1954	935	517	260	143	245	138	91	43	14.7	29.8
Aug. 7, 1954	935	514	260	143	253	142	90	43	15.0	29.6
Aug. 15, 1953	945	515	265	147	246	142	91	42	13.2	23.9

the 312,000,000 lbs. during the corresponding period last year, a U.S. Department of Agriculture report indicated.

Packers under federal inspection produced 2 per cent more beef than the week before and 10 per cent more than in the same period last year. Veal rose considerably and output of

ed to 194,400,000 lbs. compared with 190,200,000 lbs. the week before and 175,600,000 lbs. last year. Production of veal rose by over 1,000,000 lbs. to 20,900,000 lbs. from 19,700,000 lbs. the preceding week. A year ago that output was 20,500,000 lbs.

Production of pork was increased to 114,300,000 lbs. from 110,500,000

lbs. the previous week and 104,600,000 lbs. a year earlier despite the reduced numbers of sows found among the week's marketings and the lighter average weight of new crop hogs currently going to market. Lard production at 29,800,000 lbs. was only a trifle more than the 29,600,000 lbs. the week before, but was about 18 per cent more than the 23,900,000 lbs. produced a year ago.

The volume of lamb and mutton rose only slightly to 11,700,000 lbs. from 11,400,000 lbs. the previous week and 11,400,000 lbs. a year earlier.

AMI PROVISION STOCKS

Total of all pork meat holdings as of Aug. 14, decreased 12 per cent from stocks reported on July 31, according to the American Meat Institute. Total pork stocks at 184,200,000 lbs. compared with 208,200,000 lbs. two weeks earlier. A year ago these holdings were reported at 223,000,000 lbs.

Lard and rendered pork fat holdings totaled 37,300,000 lbs. against 42,900,000 lbs. two weeks before and 53,500,000 lbs. a year earlier.

The accompanying table shows stocks as percentages of holdings two weeks and a year earlier.

HOG CUTTING MARGINS DECIDEDLY BETTER THIS WEEK

(Chicago costs and credits, first two days of the week)

In one of those rare happenings, live hogs this week declined in average cost, while pork prices advanced, resulting in sweeping improvements in cutting margins for all three classes. Values were at their best in many weeks, light hogs showing to the best advantage.

This test is computed for illustrative purposes only. Each packer should figure his own test using actual costs, credits, yields and realizations. The values reported here are based on the available Chicago market figures for the first two days of the week.

—180-220 lbs.—					—220-240 lbs.—					—240-270 lbs.—				
Value					Value					Value				
Pct. live	Price	per	per	fin.	Pct. live	Price	per	per	fin.	Pct. live	Price	per	per	fin.
wt.	per	lb.	cwt.	yield	wt.	per	lb.	cwt.	yield	wt.	per	lb.	cwt.	yield
Skinned hams	12.5	53.3	\$ 6.66	\$ 9.75	12.5	53.6	\$ 6.70	\$ 9.53	12.8	53.6	\$ 6.86	\$ 9.80		
Picnics	5.6	30.1	1.69	2.44	5.4	29.3	1.58	2.28	5.4	28.3	1.53	2.17		
Boston butts	4.2	36.6	1.54	2.23	4.0	34.6	1.38	2.00	4.0	34.6	1.38	1.96		
Loins (blad in)	9.9	51.1	5.06	7.46	9.6	48.9	4.70	6.80	9.5	39.5	3.75	5.40		
Lean cuts			\$14.05	\$21.88			\$14.36	\$20.61			\$13.52	\$19.33		
Bellies, S. P.	10.9	40.3	4.39	6.37	9.3	40.3	3.75	5.43	3.9	40.3	1.58	2.31		
Bellies, D. S.					2.1	24.9	.50	.75	8.5	24.9	2.12	2.93		
Fat backs					3.1	12.3	.38	.55	4.5	12.9	.57	.78		
Jowls	1.7	12.9	.22	.32	1.7	12.9	.22	.32	1.9	12.9	.25	.34		
Raw leaf	2.2	17.4	.38	.56	2.1	17.4	.37	.54	2.2	17.4	.38	.54		
P.S. lard, rd. wt.	14.7	17.0	2.50	3.66	13.2	17.0	2.25	3.20	11.4	17.0	1.94	2.70		
Fat cuts and lard			\$ 7.49	\$10.91			\$ 7.47	\$10.79			\$ 6.54	\$ 9.60		
Spareribs	1.6	46.6	.75	1.07	1.6	26.6	.43	.61	1.6	24.6	.39	.54		
Regular trimmings	3.2	17.6	.56	.83	2.9	17.6	.51	.74	2.8	17.6	.50	.73		
Feet, tails, etc.	2.0		.19	.29	2.0		.19	.28	2.0		.19	.28		
Offal & misc.			.70	1.00			.70	.99			.70	.98		
TOTAL YIELD														
& VALUE	68.5		\$24.64	\$35.98	69.5		\$23.66	\$34.02	70.5		\$22.14	\$31.46		
Cost of hogs			Per cwt. alive		Per cwt. alive		Per cwt. alive		Per cwt. alive		Per cwt. alive			
Condemnation loss			\$2.05		\$2.29		\$2.13		\$2.13		\$2.13			
Handling and overhead			.13		.13		.13		.13		.13			
			2.06		2.42		2.26		2.26		2.26			
TOTAL COST PER CWT.			\$25.14		\$25.24		\$25.16		\$24.98		\$25.43			
TOTAL VALUE			\$24.64		\$23.66		\$23.40		\$22.14		\$21.97			
Cutting margin			—\$.50		—\$.58		—\$.76		—\$.84		—\$.46			
Margin last week			1.65		2.42		2.70		3.90		3.75			

Aug. 14 stocks as Percentage of Inventories on		
	July 31	Aug. 15
HAMS:	1954	1953
Cured, S. P. regular	120	150
Cured, S. P. skinned	103	84
Frozen-for-cure, regular		100
Frozen-for-cure, Skinned	70	73
Total hams	93	80

PICNICS:		
Cured, S. P.	94	96
Frozen-for-cure	82	54
Total picnics	87	59

BELLIES:		
Cured, D. S.	91	114
Cured, S. P. & D.C.	88	59
Total bellies	84	90

FAT BACKS:		
D. S. CURED	100	95

OTHER CURED AND FROZEN-FOR-CURE		
Total other	80	116
BARRELED PORK		
FRESH FROZEN		75
Loins, shoulder butts and spareribs	90	55
All other	91	89
TOT. ALL PORK MEATS	88	83
RENDERED PORK FATS	94	155
LARD	86	66

CHICAGO PROV. SHIPMENTS

Provision shipments by rail, in the week ended Aug. 14, with comparisons:

	Week Aug. 14	Previous Week	Cor. Week 1953
Cured meats, pounds	12,079,000	14,072,000	13,991,000
Fresh meats, pounds	19,723,000	17,708,000	17,268,000
Lard pounds	2,812,000	2,736,000	7,976,000

Cold Storage Holdings of Most Meats Drop in July; Pork 53% Below Average

MEATS during July moved out of cold storage in considerable volume. Month end stocks of 524,921,000 lbs. were 15 per cent smaller than the 604,919,000 lbs. at the close of June; 21 per cent under the 637,-

month before and were 37 per cent less than on July 31 last year. However, July 31 beef stocks totaled about 5,000,000 lbs. above average.

July 31 pork holdings decreased 23 per cent to 278,555,000 lbs. from

600 lbs. at the close of June and were considerably less than the 10,410,000 lbs. in storage at the close of July last year. The five-year average was 8,233,000 lbs. Veal stocks were 12,805,000, 11,822,000, and 12,541,000 lbs. for the three dates, while the average was 8,570,000 lbs.

July 31 stocks of miscellaneous meats increased to 49,629,000 lbs. from 48,831,000 lbs. a month before, but were considerably smaller than the 54,741,000 lbs. a year earlier, while average was 53,368,000 lbs.

Inventories of canned meat and meat products were 50,519,000 lbs. compared with 58,896,000 lbs. at the close of June and 41,511,000 lbs. a year earlier, while the July 31 average was 35,048,000 lbs. Stocks of sausage room products for the three dates were 14,748,000, 14,577,000 and 16,456,000 lbs., respectively, and the average was 14,558,000 lbs.

U. S. COLD STORAGE STOCKS, JULY 31, 1954

	July 31 1954	July 31 1953	June 30 1954	5-Yr. Av. 1949-53
	1,000 lbs.	1,000 lbs.	1,000 lbs.	1,000 lbs.
Beef, frozen	101,421	141,902	106,693	97,197
Beef, in cure and cured	8,900	9,183	8,626	8,653
Total beef	110,321	151,085	115,319	105,760
Pork, frozen	162,259	211,131	218,564	243,574
Pork, D.S. in cure and cured	36,808	36,118	38,285	45,352
Pork, S.P. in cure and cured	79,488	103,576	89,175	141,304
Total pork	278,555	350,825	346,024	430,230
Lamb and mutton, frozen	8,344	10,410	9,450	8,233
Veal, frozen	12,805	12,541	11,822	8,570
All offal	49,629	54,741	48,831	53,368
Canned meat and meat products	50,519	41,511	58,896	35,048
Sausage room products	14,748	16,456	14,577	14,558
Total all meats	524,921	637,569	604,919	655,764

The Government holds in cold storage outside of processors' hands 21,105,000 lbs. of beef and 7,107,000 lbs. of pork.

569,00 lbs. in storage at the close of July last year and 25 per cent under the 655,764,000-lb., five year 1949-53 average for the date, according to a U. S. Department of Agriculture report.

Beef holdings amounted to 110,321,000 lbs., or about 5,000,000 lbs. less than the 115,319,000 lbs. a

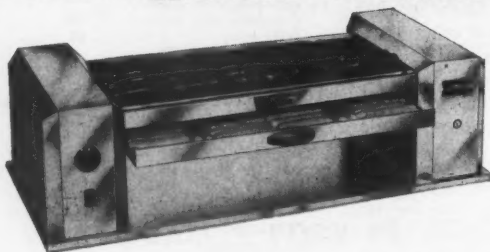
346,024,000 lbs. on June 30, 26 per cent from 350,825,000 lbs. a year earlier and were about 53 per cent below the five-year average of 430,230,000 lbs.

Inventories of other meats showed variations, with most moving into cold storage in July. Lamb and mutton declined to 8,344,000 lbs. from 9,450,-

ANIMAL FOODS PRODUCTION

A total of 31,106,378 lbs. of canned food and canned or fresh frozen component for dogs, cats and like animals was prepared under federal inspection and certification in July, the U.S. Department of Agriculture has reported. This compared with 33,402,959 lbs. in June and 28,190,553 lbs. in July, last year.

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Meat and supplies prices

CHICAGO

WHOLESALE FRESH MEATS

CARCASS BEEF	
Native steers	Aug. 17, 1954
Prime, 600/700	40 1/2
Choice, 500/700	39 1/4
Choice, 700/800	38 1/4
Good, 700/800	35 1/2
Commercial cows	23 1/2
Can. & cut. cows	20 1/2
Bulls	25 1/2

STEER BEEF CUTS

Prime:	
Hindquarter	54.0@55.0
Forequarter	28.0@30.0
Round	45.0@46.0
Trimmed full loin	84.0@86.0
Regular chuck	30.0@32.0
Foreshank	16.0@18.0
Brisket	26.0@27.0
Rib	53.0@55.0
Short plate	12.0@14.0
Flanks (rough)	12.0@14.0
Choice:	
Hindquarter	50.0@52.0
Forequarter	28.0@29.0
Trimmed full loin	78.0@80.0
Regular chuck	30.0@32.0
Foreshank	16.0@18.0
Brisket	25.0@27.0
Rib	45.0@48.0
Short plate	12.0@14.0
Flanks (rough)	12.0@14.0
Good:	
Round	42.0@44.0
Regular chuck	28.0@30.0
Brisket	25.0@27.0
Rib	40.0@42.0
Loins	65.0@68.0

COW & BULL TENDERLOINS	
3/4 range cows (frozen)	50@53
3/4 range cows (frozen)	55@58
4/5 range cows (frozen)	65@70
5/6 range cows (frozen)	85@90
Bulls, 5/6 (frozen)	85@90

BEEF HAM SETS

Knuckles	40
Insides	40
Outsides	37 1/2

BEEF PRODUCTS

Tongues, No. 1	29 @ 31
Hearts, regular	15 @ 16
Livers, selected	21 @ 22
Livers, regular	13 @ 14
Lips, scalded	7 1/2
Lips, unsalted	6
Tripe, scalded	5 1/2
Tripe, cooked	6 @ 6 1/2
Lungs	5
Melts	5 1/2
Udders	5

FANCY MEATS

(L.C.I. prices)	
Beef tongues, corned	32 @ 38
Veal breads, under 12 oz.	40 @ 40
12 oz. up	70 @ 80
Calf tongues, 1/2 down	25 @ 29
Ox tails, under 1/2 lb.	5 @ 8
Over 1/2 lb.	7 1/2 @ 10

WHOLESALE SMOKED MEATS

Hams, skinned, 14/16	
lbs., wrapped	61 @ 68 1/2
Hams, skinned, 14/16 lbs.	
ready-to-eat, wrapped	65 1/2 @ 71 1/2
Hams, skinned, 16/18 lbs.	
wrapped	58 1/2 @ 65
Hams, skinned, 16/18 lbs.	
ready-to-eat, wrapped	63 1/2 @ 67 1/2
Bacon, fancy, trimmed, brisket off, 8/10 lbs.	
wrapped	55 @ 60 1/2
Bacon, fancy square cut, seedless, 12@14 1/2 lbs.	
wrapped	47 1/2 @ 51 1/2
Bacon, No. 1 sliced, 1-lb. open-faced layers	56 @ 62

VEAL—SKIN OFF

(Carcass)	
(L.C.I. prices)	
Prime, 80/110	37.00@39.00
Prime, 110/150	36.00@37.00
Choice, 50/80	32.00@34.00
Choice, 80/110	35.00@38.00
Choice, 110/150	34.00@36.00
Good, 50/80	34.00@37.00
Good, 80/110	30.00@33.00
Commercial, all wts.	27.00@32.00

CARCASS MUTTON

(L.C.I. prices)	
Choice, 70/down	15@16
Good, 70/down	15@16

CARCASS LAMB

(L.C.I. prices)	
Prime, 30/40	41.00@43.00
Prime, 40/50	41.00@43.00
Choice, 30/40	41.00@43.00
Choice, 40/50	41.00@43.00
Good, all wts.	37.00@40.00

SAUSAGE MATERIALS—FRESH

Pork trim., reg. 40%	19
bbbs.	
Pork trim., guar. 50%	23
lean bbbs.	
Pork trim., 80% lean	32 @ 32 1/2
Pork trim., 95% lean	45 @ 47
bbbs.	
Pork cheek meat, trim.	26 @ 27
bbbs.	25
Pork head meat	28 1/2 @ 29
O.C. cow meat, bbbs.	32 1/2 @ 33 1/2
Bull meat, bon's, bbbs.	23
Beef trim., 75/85, bbbs.	23
Beef trim., 85/90, bbbs.	28 @ 28 1/2
Bon's chucks, bbbs.	22
Beef, cheek meat, trim.	19
bbbs.	30
Beef head meat, bbbs.	25 @ 25 1/2
Shank meat, bbbs.	
Veal trim., bon's, bbbs.	

FRESH PORK AND PORK PRODUCTS

(L.C.I. prices)	
Hams, skinned, 10/14	54
Hams, skinned, 14/16	55
Pork loins, regular 8/12	54 @ 55
Pork loin, bunches	40
100's	36
Shoulders, 16/dn., 100's	32 1/2
Picnics, 4/6 lbs. loose	30 1/2
Picnics, 6/8 lbs. loose	12 @ 12 1/2
Pork livers	38 1/2 @ 39
Boston butts, 4/8 lbs.	80
Tenderloins, fresh, 10's	11 @ 12
Neck bones, bbbs.	15
Brains, 10's	8 @ 9
Ears, 30's	8 @ 9
Snouts, lean in, 100's	6 @ 6 1/2
Feet, s.c., 30's	

SAUSAGE CASINGS

(L.C.I. prices quoted to manufacturers of sausage)	
Beef casings:	
Domestic rounds, 1% to 1 1/2 mm.	55 @ 70
Domestic rounds, over 1 1/2 mm., 140 pack	75 @ 110
Export rounds, wide, over 1 1/2 mm.	1.35 @ 1.65
Export rounds, medium, 1 1/2 @ 1 1/2 mm.	85 @ 1.35
Export rounds, narrow, 1 1/2 mm. under	1.00 @ 1.25
No. 1 weas., 24 in. up	12 @ 16
No. 1 weas., 22 in. up	9 @ 12
No. 2 weasands	7 @ 10
Middles, sew., 1 1/2 in.	90 @ 1.35
Middles, select, wide, 2 @ 2 1/2 in.	1.25 @ 1.65
Middles, extra select, 2 1/2 @ 2 1/2 in.	1.95 @ 2.25
Middles, extra select, under 1 1/2 mm.	1.00 @ 1.25
Beef bungs, exp., No. 1.	23 @ 32
Beef bungs, domestic	18 @ 24
Dried or salt, bladders, piece:	
8-10 in. wide, flat	7 @ 13
10-12 in. wide, flat	9 @ 15
12-15 in. wide, flat	17 @ 24
Pork Casings:	
Extra narrow, 29 mm. & dn.	3.90 @ 4.25
Narrow, medium, 29@32 mm.	3.65 @ 4.15
32@35 mm.	2.75 @ 3.00
Spec. med., 35@38 mm.	1.90 @ 2.40
Export bungs, 34 in. cut	42 @ 47
Large prime bungs, 34 in. cut	27 @ 40
Medium prime bungs, 34 in. cut	23 @ 30
Small prime bungs	12 @ 19
Middles, 1 per set, exp. off	55 @ 70
Sheep Casings (per hank):	
26/28 mm.	4.00 @ 5.00
24/26 mm.	4.00 @ 5.00
22/24 mm.	4.00 @ 4.65
20/22 mm.	3.00 @ 3.50
18/20 mm.	1.75 @ 2.35
16/18 mm.	1.25 @ 1.50

DRY SAUSAGE

(L.C.I. prices)	
Cervelat, ch. hog bungs.	90 @ 93
Thuringer	73 @ 77
Farmer	74 @ 77
Holsteiner	83 @ 87
B. C. Salami	89 @ 100
Genoa style salami, ch.	

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DOMESTIC SAUSAGE		SEEDS AND HERBS	
(L.C.I. prices)		(L.C.I. prices)	
Pork sausage, hog cas.	43	Ground	
Pork sausage, sheep cas.	51 1/2 @ 63	Whole for Sausage	
Frankfurters, sheep cas.	50 @ 52	Caraway seed	20
Frankfurters, skinless	39 1/2 @ 42 1/2	Cominos seed	27
Bologna (ring)	37 1/2 @ 45	Mustard seed,	31
Bologna, artificial cas.	33 1/2 @ 36 1/2	fancy	23
Smoked liver, hog bungs.	38 1/2 @ 44 1/2	Yellow American	17
New Eng. lunch, spec.	60 @ 62	Oregano	37
Souse	31 1/2	Coriander, Morocco	21
Polish sausage, smoked.	47 @ 61	Natural No. 1	17
Pickie & Pimiento loaf.	34 1/2 @ 41 1/2	Marjoram, French.	47
Olive loaf	35 1/2 @ 42 1/2	Sage, Dalmatian,	58
Pepper loaf	40 @ 57 1/2	No. 1	50
Smoke snacks	52 1/2		
Smoke links	60 1/2		

SPICES	
(Basis Chgo., orig. bbls. bags, bles)	
Whole	Ground
Allspice, prime	1.06 1.14
Resifted	1.10 1.18
Chili Powder	47
Chili Pepper	47
Cloves, Zanzibar	73 70
Ginger, Jam., unbl.	48 40
Mace, fancy, Banda.	1.80
West Indies	1.52
Mustard floor, fancy.	1.50
No. 1	37
West India Nutmeg.	50
Paprika, Spanish	51
Pepper, Cayenne	54
Red, No. 1	35
Pepper, packers	1.12 1.22
Malibar	1.13 1.22
Black Lampung	1.13 1.22

CURING MATERIALS	
Cwt.	
Nitrite of soda, in 400-lb. bbls., del. or f.o.b. Chgo.	\$10.00
Salt peter, n. ton, f.o.b. N.Y.	11.23
Bib. refined gran.	14.60
Small crystals	15.40
Medium crystals	15.40
Pure rfd., gran. nitrate of soda	5.25
Pure rfd., powdered nitrate of soda	6.25
Salt, in min. car. of 45,000 lbs. only, paper sacked, f.o.b. Chgo.: Gran. (ton)	28.00
Rock, per ton in 100-lb. bags, f.o.b. whse., Chgo.	26.00
Sugar—	
Raw, 96 basis, f.o.b. N.Y.	6.08
Refined standard cane gran. basis	8.50 @ 8.80
Packers, curing sugar, 100-lb. bags, f.o.b. Reserve, La.	8.10
loss 2%	
Dextrose, per cwt.	7.40
Cerelose, Reg. No. 53	7.50
Ex-Whse. Chicago	

PACIFIC COAST WHOLESALE MEAT PRICES

	Los Angeles	San Francisco	No. Portland
	Aug. 17	Aug. 17	Aug. 17
FRESH BEEF (Carcass):			
STEER:			
Choice:			
500-600 lbs.	\$40.00 @ 41.00	\$42.00 @ 43.00	\$42.00 @ 43.50
600-700 lbs.	39.00 @ 40.00	41.00 @ 42.00	41.00 @ 43.00
Good:			
500-600 lbs.	36.00 @ 38.00	39.00 @ 40.00	40.00 @ 42.00
600-700 lbs.	34.00 @ 37.00	38.00 @ 39.00	39.00 @ 41.00
Commercial:			
350-500 lbs.	32.00 @ 34.00	36.00 @ 37.00	33.00 @ 39.00
COW:			
Commercial, all wts.	24.00 @ 28.00	24.00 @ 30.00	24.00 @ 30.60
Utility, all wts.	23.00 @ 27.00	22.00 @ 24.00	22.00 @ 27.00
FRESH CALF:			
	(Skin-Off)	(Skin-Off)	(Skin-Off)
Choice:			
200 lbs. down	36.00 @ 39.00	36.00 @ 38.00	34.00 @ 37.00
Good:			
200 lbs. down	35.00 @ 37.00	34.00 @ 36.00	32.00 @ 35.00
LAMB (Carcass):			
Prime:			
40-50 lbs.	40.00 @ 41.00	38.00 @ 40.00	35.00 @ 38.00
50-60 lbs.	38.00 @ 40.00	36.00 @ 38.00	None quoted
Choice:			
40-50 lbs.	40.00 @ 41.00	38.00 @ 39.00	35.00 @ 38.00
50-60 lbs.	38.00 @ 40.00	36.00 @ 38.00	None quoted
Good, all wts.	37.00 @ 39.00	35.00 @ 38.00	30.00 @ 37.00
MUTTON (EWE):			
Choice, 70 lbs. down	15.00 @ 18.00	None quoted	15.00 @ 18.00
Good, 70 lbs. down	15.00 @ 18.00	None quoted	15.00 @ 18.00
FRESH PORK CARCASS:			
	(Packer Style)	(Shipper Style)	(Shipper Style)
50-120 lbs.	None quoted	39.00 @ 41.00	None quoted
120-160 lbs.	39.00 @ 40.00	36.00 @ 39.00	37.00 @ 38.50
FRESH PORK CUTS No. 1:			
LOINS:			
8-10 lbs.	61.00 @ 64.00	58.00 @ 60.00	59.00 @ 63.00
10-12 lbs.	61.00 @ 64.00	56.00 @ 58.00	55.00 @ 63.00
12-16 lbs.	61.00 @ 64.00	52.00 @ 56.00	56.00 @ 61.00
PICNIONS:			
	(Smoked)	(Smoked)	(Smoked)
4-8 lbs.	38.00 @ 42.00	40.00 @ 44.00	40.00 @ 43.00
HAMS, Skinned:			
12-16 lbs.	57.00 @ 62.00	64.00 @ 68.00	61.00 @ 66.00
16-18 lbs.	59.00 @ 63.00	62.00 @ 66.00	61.00 @ 65.00
BACON, "Dry Cure" No. 1:			
6-8 lbs.	53.00 @ 62.00	66.00 @ 72.00	62.00 @ 68.00
8-10 lbs.	52.00 @ 61.00	66.00 @ 68.00	56.00 @ 61.00
10-12 lbs.	50.00 @ 60.00	56.00 @ 60.00	54.00 @ 60.00
LARD, Refined:			
1-lb. cartons	22.50 @ 23.75	23.00 @ 24.00	21.00 @ 23.00
50-lb. cartons & cans.	21.50 @ 23.50	21.00 @ 23.00	None quoted
Tierces	21.00 @ 22.00	20.00 @ 21.00	20.00 @ 22.00

MARKET PRICES

NEW YORK

WHOLESALE FRESH MEATS

CARCASS BEEF

Aug. 17, 1954	
Per Cwt.	Western
Prime, 700/800	\$43.00@44.00
Prime, 800/900	42.00@43.00
Choice, 600/800	41.00@42.00
Choice, 800/900	40.00@41.00
Good, 500/700	38.00@39.00
Steer, commercial	33.00@34.00
Cow, commercial	25.00@26.00
Cow, utility	22.00@23.00

BEEF CUTS

Prime:	City
Hindqtrs., 600/800	57.00@ 60.00
Hindqtrs., 800/900	55.00@ 56.00
Rounds, flank off	50.00@ 51.00
Rounds, diamond, bone	
flank off	51.00@ 52.00
Short loins, untrim.	78.00@ 80.00
Short loins, trim.	105.00@118.00
Flanks	15.00@ 16.00
Ribs, (7 bone cuts)	54.00@ 56.00
Arm chucks	35.00@ 36.00
Briskets	28.00@ 27.00
Plates	15.00@ 17.00
Forequarters (Kosher)	35.00@ 36.00
Arm chucks (Kosher)	38.00@ 40.00
Briskets (Kosher)	27.00@ 28.00

Choice:	City
Hindqtrs., 600/800	55.00@ 59.00
Hindqtrs., 800/900	54.00@ 55.00
Rounds, flank off	50.00@ 57.00
Rounds, diamond, bone	
flank off	51.00@ 52.00
Short loins, untrim.	72.00@ 80.00
Short loins, trim.	102.00@102.00
Flanks	15.00@ 16.00
Ribs (7 bone cuts)	52.00@ 55.00
Arm chucks	34.00@ 35.00
Briskets	28.00@ 27.00
Plates	15.00@ 17.00
Forequarters (Kosher)	34.00@ 36.00
Arm chucks (Kosher)	36.00@ 38.00
Briskets (Kosher)	27.00@ 28.00

FANCY MEATS

(L.C.L. prices)

Cwt.	
Veal breads, under 6 oz.	\$55.00
6 to 12 oz.	46.00@48.00
12 oz. up	50.00@52.00
Beef livers, selected	28.00@29.00
Beef kidneys	12.00
Oxtails, over 1/2 lbs.	10.00@12.00

LAMBS

(L.C.L. prices)

City	
Prime, 30/40	\$49.00@50.00
Prime, 40/45	51.00@53.00
Prime, 45/55	48.00@50.00
Choice, 30/40	48.00@50.00
Choice, 40/45	50.00@52.00
Choice, 45/55	47.00@49.00
Good, 30/40	45.00@47.00
Good, 40/45	46.00@48.00
Good, 45/55	44.00@46.00
Western	
Prime, 40/45	47.00@48.00
Prime, 45/55	47.00@48.00
Prime, 50/55	47.00@48.00
Choice, 55/down	46.00@47.00
Good, all wts.	43.00@45.00

FRESH PORK CUTS

(L.C.L. prices)

Western	
Pork loins, 8/12	\$57.00@59.00
Pork loins, 12/16	56.00@57.00
Hams, sknd., 14/down	55.00@57.00
Boston butts, 4/8 lbs.	40.00@42.00
Spareribs, 3/down	51.00@53.00
Pork trim., regular	30.00
Pork trim., spec. 80%	40.00

City

Hams, sknd., 14/down	\$57.00@59.00
Pork loins, 8-12	59.00@61.00
Pork loins, 12/16	58.00@60.00
Picnics, 4/8	39.00@40.00
Boston butts, 4/8 lbs.	39.00@44.00
Spareribs, 3/down	52.00@54.00

VEAL—SKIN OFF

(L.C.L. prices)

Western	
Prime, 50/80	None quoted
Prime, 80/110	\$37.00@39.00
Prime, 110/150	35.00@38.00
Choice, 50/80	None quoted
Choice, 80/110	34.00@36.00
Choice, 110/150	35.00@37.00
Good, 50/80	28.00@29.00
Good, 80/110	31.00@33.00
Good, 110/150	30.00@32.00
Commercial, all wts.	26.00@27.00

DRESSED HOGS

(L.C.L. prices)

80 to 100 lbs.	\$36.75@39.00
100 to 115 lbs.	36.75@39.00
115 to 135 lbs.	36.75@39.00
135 to 150 lbs.	36.75@39.00

BUTCHERS' FAT

Cwt.	
Shop fat	\$1.00
Breast fat	1.50
Indible suet	1.75
Edible suet	1.75

LIVESTOCK PRICES AT SIOUX CITY

Prices paid for livestock at Sioux City on Wednesday, Aug. 18, were reported as follows:

CATTLE:	
Steers, prime	\$28.50 only
Steers, choice	22.50@24.25
Steers, good	19.50@21.00
Steers, commercial	None rec.
Helfers, ch. & pr.	20.00@23.00
Helfers, com'l.	13.00@15.00
Cows, com'l. & gd.	None rec.
Cows, util. & com'l.	10.50@12.50
Cows, can. & cut.	8.50@10.00
Bulls, util. & com'l.	10.50@14.00
HOGS:	
Choice, 190/220	23.25@23.75
Choice, 220/270	23.25@23.75
Good, 250/300	21.25@23.50
Good, 300/400	None rec.
Sows, 400/down	16.50@21.50
LAMBS:	
Good & prime	17.50@20.00

LIVESTOCK PRICES AT 11 CANADIAN MARKETS

Average price per cwt., paid for specific grades of steers, calves, hogs and lambs at 11 leading markets in Canada during the week ended Aug. 7, compared with the same time 1953, was reported to THE NATIONAL PROVISIONER by the Canadian Department of Agriculture as follows:

STOCKS YARDS	GOOD STEERS Up to 1000 lbs.		VEAL CALVES Good and Choice		HOGS* Grade B ¹ Dressed		LAMBS Good Handyweights	
	1954	1953	1954	1953	1954	1953	1954	1953
Toronto	\$20.50	\$19.67	\$22.00	\$21.02	\$27.50	\$33.00	\$23.59	\$26.61
Montreal	18.24	19.50	20.50	20.45	28.45	33.99	22.00	24.50
Winnipeg	18.24	18.50	18.00	18.90	25.00	31.35	21.71	23.00
Calgary	↑	18.93	↑	18.17	↑	32.70	↑	23.08
Edmonton	19.00	18.50	18.00	20.00	20.00	32.85	20.50	22.00
Lethbridge	19.62	18.50	18.00	19.75	20.00	32.65	19.50	18.90
Pr. Albert	19.20	18.10	20.50	19.80	20.00	29.35	18.50	16.50
Moose Jaw	18.20	17.40	17.80	17.30	24.05	29.40	18.50	16.50
Saskatoon	18.75	17.60	19.50	20.00	24.10	29.35	18.00	19.75
Regina	17.55	16.50	18.20	19.20	24.00	29.60	19.80	20.00
Vancouver	18.68	17.75	18.75	21.45	27.65	34.75	22.25	23.80

*Dominion Government premiums not included.
†Calgary not received in time for publication.

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TOLEDO
HEADQUARTERS FOR SCALES

CHICAGO PROVISION MARKETS From The National Provisioner Daily Market Service CASH PRICES

F.O.B. CHICAGO CHICAGO BASIS				BELLIES (Square Cut)			
WEDNESDAY, AUG. 18, 1954				Fresh or F.F.A.			
REGULAR HAMS				6/8	41n	41n	
Fresh or F.F.A.				8/10	41	41n	
8/10	50n	50n		10/12	41	41	
10/12	50n	50n		12/14	41½n	41½n	
12/14	50n	50n		14/16	30a	38n	
14/16	50½n	50½n		16/18	36	36	
16/18	51n	51n		18/20	35a	35n	
18/20	45n	45n					
20/22	42½n	42½n					
SKINNED HAMS				GR. AMN. BELLIES			
10/12	52½	52½		18/20	25½n	26½n	
12/14	52½	52½		20/25	25½	26½n	
14/16	53	53		25/30	24½	23n	
16/18	53½n	53½n		30/35	22½@23	20n	
18/20	47½	47½		35/40	21	17½a	
20/22	45	45		40/50	19½	16½	
22/24	41½	41½					
24/26	38½	38½					
25/30	37½	37½n					
25/up, 2's in	36½	36½					
PICNICS				FAT BACKS Fresh or Frozen			
4/6	31½	31½		6/8	13¾n	14¾n	
6/8	30	30		8/10	13¾n	14¾	
8/10	29½	29½		10/12	14n	15	
10/12	28½	28		12/14	15½n	16½	
12/14	28½	28		14/16	15½n	16½	
8/up, 2's in	28½	28		16/18	16½n	17½b	
				18/20	16½n	17½b	
				20/25	16½n	17½b	
OTHER CELLAR CUTS				BARRELED PORK			
Sq. Jowls	17½	17n		Clear Fat Back	60/70	42n	
Jowl Butts	14½	14		Pork	70/80	41n	
S. P. Jowls	14½n	14½n		30/40	42½n	40/100	39n
				40/50	42½n	80/100	39n
				50/60	42½n	100/125	39n

LARD FUTURES PRICES

FRIDAY, AUG. 13, 1954				
Open	High	Low	Close	
Spt. 15.67½	16.15	15.60	15.90	
Oct. 14.10	14.35	14.00	14.20	
Nov. 13.12½	13.37½	13.12½	13.25	
Dec. 12.95	13.17½	12.95	13.06b	
Jan. 12.95	12.95	12.95	12.95	
Mar.	12.75a	

Sales: 13,440,000 lbs.
Open interest, at close Thurs., Aug. 13th: Sept. 857, Oct. 531, Nov. 388, Dec. 242, Jan. 60, and Mar. 10 lots.

MONDAY, AUG. 16, 1954				
Open	High	Low	Close	
Spt. 15.90	16.45	15.87½	16.40n	
Oct. 14.20	14.47½	14.21½	14.45b	
Nov. 13.25	13.45	13.07½	13.32½	
Dec. 13.05	13.20	12.85	13.06	
Jan. 13.00	13.00	12.97½	12.97	
Mar.	12.80b	

Sales: 11,040,000 lbs.
Open interest, at close Fri., Aug. 13th: Sept. 806, Oct. 534, Nov. 388, Dec. 242, Jan. 59, and Mar. 10 lots.

TUESDAY, AUG. 17, 1954				
Open	High	Low	Close	
Spt. 16.35	16.60	16.35	16.45	
Oct. 14.30	14.80	14.50	14.77	
Nov. 13.35	13.60	13.35	13.50b	
Dec. 13.12½	13.30	13.12½	13.30	
Jan. 13.20	13.20	13.15	13.17½	
Mar. 12.85	13.00	12.85	13.00b	

Sales: 10,600,000 lbs.
Open interest, at close Mon., Aug. 16th: Sept. 758, Oct. 536, Nov. 391, Dec. 251, Jan. 60, and Mar. 10 lots.

WEDNESDAY, AUG. 18, 1954				
Open	High	Low	Close	
Spt. 16.57	16.65	16.22½	16.32½	
Oct. 14.90	15.05	14.70	14.75b	
Nov. 13.65	13.67½	13.32½	13.35b	
Dec. 13.35	13.40	13.05	13.05b	
Jan. 13.25	13.25	12.95	12.95a	
Mar. 12.90	12.90	12.85	12.85a	

Sales: 12,960,000 lbs.
Open interest, at close Tues., Aug. 17th: Sept. 743, Oct. 556, Nov. 388, Dec. 253, Jan. 54, and Mar. 11 lots.

THURSDAY, AUG. 19, 1954				
Open	High	Low	Close	
Spt. 16.35	16.72	16.35	16.60b	
Oct. 14.82	14.12	14.82	15.10b	
Nov. 13.45	13.47	13.35	13.45	
Dec. 13.05	13.27	13.05	13.25	
Jan. 12.85	13.05	12.85	13.05	
Mar. 12.95	12.95a	

Sales: 13,000,000 lbs.
Open interest, at close Wed., Aug. 18th: Sept. 724, Oct. 572, Nov. 396, Dec. 261, Jan. 53, and Mar. 11 lots.

HOG-CORN RATIO

The hog-corn ratio for barrows and gilts at Chicago for the week ended Aug. 14, 1954 was 13.9, according to a report by the U.S. Department of Agriculture. The ratio compared with the 13.7 ratio reported for the preceding week and 15.4 recorded for the same week a year ago. These ratios were calculated on the basis of yellow corn selling at \$1.650 per bu. in the week ended Aug. 14, 1954, \$1.617 per bu. in the previous week and \$1.609 per bu. for the same period a year earlier.

PACKER'S WHOLESALE LARD RICES

Refined lard, tierces, f.o.b. Chicago	\$21.25
Refined lard, 50-lb. cartons, f.o.b. Chicago	21.25
Kettle rend., tierces, f.o.b. Chicago	21.75
Leaf, kettle rend., tierces, f.o.b. Chicago	22.25
Lard flakes	23.00
Neutral tierces, f.o.b. Chgo.	23.00
Standard shortening* N. & S.	22.50
Hydrogenated shortening, N. & S.	23.75

*Delivered.

WEEK'S LARD PRICES

P.S. Lard	P.S. Lard	Raw Leaf
Tierces	Loose	
Aug. 13. 16.50n	16.75b	17.75n
Aug. 14. 16.50n	16.75n	17.75n
Aug. 16. 16.75n	17.00n	18.00n
Aug. 17. 16.75n	17.00n	18.00n
Aug. 18. 17.00n	17.25n	18.25n
Aug. 19. 17.00n	17.50n	18.50n

a—asked, b—bid, n—nominal.

BY-PRODUCTS... FATS AND OILS

TALLOW and GREASES

Wednesday, August 18, 1954

The inedible fats market late last week continued firm, with buyers persistent in paying steady prices, while producers held offerings tight. All hog choice white grease was bid at 8½¢, c.a.f. east, but held at 8¼¢. Bleachable fancy tallow was indicated at 6½¢ to 6¾¢, c.a.f. New York, depending on production. A few tanks of all hog choice white grease sold on Friday of last week at 8½¢, delivered New York. A tank of No. 1 tallow traded at 5½¢, c.a.f. Chicago. Several tanks of yellow grease sold at 5½¢, c.a.f. east.

The market showed no material change on Monday of the new week. Steady bids were reported, but sellers again maintained a firm hold on product.

On Tuesday, a fair volume of trade transpired, with sellers releasing some materials at ¼¢ higher prices. Bleachable fancy tallow sold at 6½¢, prime tallow at 6¢ and special tallow at 5¼¢, all c.a.f. Chicago. Several tanks of all hog choice white grease traded at 8¼¢, delivered New York. A few tanks of bleachable fancy tallow sold at 7¢, c.a.f. east. Several tanks of edible tallow also traded ¼¢ higher at 9½¢, Chicago basis. A few tanks of not all hog choice white grease sold at 7¼¢, delivered Chicago.

At midweek, additional moderate trading was reported and at going levels. Bleachable fancy tallow sold at 6¼¢, prime tallow at 6¢ and special tallow at 5¼¢, all c.a.f. Chicago. A few tanks of all hog choice white grease sold at 9¢ and in later tradings several more tanks brought 9¢, all c.a.f. New York. Good inquiry was reported for edible tallow at 9½¢,

Chicago basis, but without early trade. A couple of tanks of not all hog choice white grease traded at 7½¢, c.a.f. Chicago.

TALLOW: Wednesday's quotations: edible tallow, 9½¢; original fancy tallow, 6½¢; bleachable fancy tallow, 6¼¢; prime tallow, 6¢; special tallow, 5¼¢; No. 1 tallow, 5½¢@ 5½¢; and No. 2 tallow, 4¾¢.

GREASES: Wednesday's quotations: choice white grease (not all hog), 7½¢; B-white grease, 5¼¢; yellow grease, 5@5¼; house grease, 4¼@5¢; and brown grease, 4¼@4½. The all hog choice white grease quoted at 9¢, c.a.f. East.

BY-PRODUCTS MARKET

BLOOD

Wednesday, Aug. 18, 1954

	Unit
Unground, per unit of ammonia (bulk)	*7.75
DIGESTER FEED TANKAGE MATERIAL	
Wet rendered, unground, loose	
Low test	*8.00@8.25
High test	*7.25@7.50
Liquid stick tank cars	4.50@5.00n

PACKINGHOUSE FEEDS

	Carlots, per ton
50% meat, bone scraps, bagged ..	\$ 97.50@110.00
50% meat, bone scraps, bulk ..	95.00@105.00
55% meat scraps, bulk	115.00
60% digester tankage, bulk ..	105.00@112.50
60% digester tankage, bagged ..	108.50@116.00
80% blood meal, bagged	155.00
70% steamed bone meal, bagged (spec. prep.)	80.00
60% steamed bone meal, bagged ..	60.00@ 75.00n

FERTILIZER MATERIALS

High grade tankage, ground, per unit ammonia	6.60
Hoof meal, per unit ammonia	6.25@6.50

DRY RENDERED TANKAGE

	Per unit Protein
Low test	*1.85@1.90
High test	*1.80

GELATINE AND GLUE STOCKS

	Per cwt.
Calf trimmings (limed)	\$1.35@ 1.50
Hide trimmings (green salted) ..	6.00@ 7.00
Cattle jaws, scraps and knuckles, per ton	55.00@57.50
Pig skin scraps and trimmings, per lb.	7@ 7½

ANIMAL HAIR

Winter coil dried, per ton	*120.00@125.00
Summer coil dried, per ton	55.00@ 60.00
Cattle switches, per piece	3 @ 4½
Winter processed, gray, lb.	16 @ 17
Summer processed, gray, lb.	10

n—nominal. a—asked.
*Quoted delivered basis.

VEGETABLE OILS

Wednesday, August 18, 1954

After the market had been practically featureless last week, the tempo was stepped up early in the current period and soybean oil registered a substantial gain. Some of the other vegetable oils showed more firmness.

Starting off Monday with an ¼¢ gain over the previous Friday, soybean oil climbed each day and on Wednesday immediate shipment oil sold at 14¼¢, the highest level in nearly three years. August and September oil was very sparingly offered by sellers to refiners, processors and speculators. However, the midweek trend was two-way with new crop oil selling down in some cases.

Cottonseed oil was also firm at midweek and made fractional gains during the fore part of the period. Other vegetable oils were generally steady to firm.

CORN OIL: Value at midweek was slightly higher on a nominal basis — 14½¢ — than on the previous Wednesday.

SOYBEAN OIL: Wednesday's quotation of 14¼¢ for immediate showed ½¢ rise over the level of the previous week.

PEANUT OIL: Nominal quotation of 17¼¢ followed a sale earlier in the

EASTERN BY-PRODUCTS

New York, Aug. 18, 1954

Dried blood was quoted Wednesday at \$8.50 per unit of ammonia. Low test wet rendered tankage was listed at \$8 per unit of ammonia and dry rendered tankage was priced at \$1.60 per protein unit.

Quality UP! Costs DOWN!
with the proven ALL PHOSPHATE
secret combination

ACCOLINE®

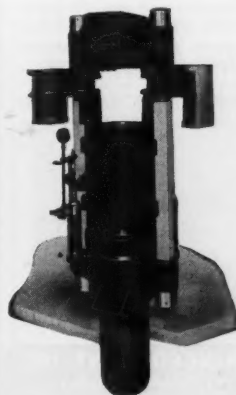
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MORE GREASE
Purer GREASE
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We invite your inquiries

The French Oil Mill
Machinery Company
Piqua Ohio

week effected on the same basis.

COCONUT OIL: Sale at 12½c Wednesday was ¼c below the nominal quotation a week earlier.

COTTONSEED OIL: At midweek with Valley and Southeast oil selling at 14½c, and Texas bid at 14½c, the market was ¼@½c higher.

Cottonseed oil futures in New York were quoted as follows:

FRIDAY, AUG. 13, 1954					
Sept.	15.70b	15.85	15.75b	
Oct.	15.15b	15.20b	15.18b	
Dec.	14.85b	14.90b	14.95	
Jan.	14.89n	14.90n	14.90n	
Mar.	15.00b	15.01b	15.05b	
May	15.00b	15.06b	15.10	
July	15.00n	15.05n	15.10n	

Sales: 11 lots.

MONDAY, AUG. 16, 1954					
Sept.	15.60b	15.85b	15.85	
Oct.	15.15b	15.27b	15.20b	
Dec.	14.90b	15.00b	14.90b	
Jan.	14.90n	15.00n	14.90n	
Mar.	14.95b	15.03b	15.01b	
May	14.95b	15.15	15.12	15.05b	15.06b
July	14.95n	15.05n	15.05n	

Sales: 5 lots.

TUESDAY, AUG. 17, 1954					
Sept.	15.70b	16.05	16.00	16.05b	15.85b
Oct.	15.23b	15.30	15.30	15.38b	15.27b
Dec.	15.00b	15.06	15.02	15.03b	15.00b
Jan.	15.00n	15.00n	15.00n
Mar.	15.00b	15.10	15.10	15.05b	15.03b
May	15.00n	15.05b	15.05b
July	15.00n	15.05n	15.05n

Sales: 30 lots.

WEDNESDAY, AUG. 18, 1954					
Sept.	16.05b	16.15	16.15	16.06b	16.05b
Oct.	15.38b	15.50	15.29	15.29	15.28b
Dec.	15.00b	15.06	15.00	14.98b	15.03b
Jan.	15.00n	14.95n	15.00n
Mar.	15.00b	14.93b	15.05b
May	15.10b	14.93b	15.05b
July	15.10b	14.90n	15.05n

Sales: 21 lots.

Housewives' Fats and Oils Uses Told in USDA Report

Most U.S. housewives use at least three different kinds of fats and oil for home cooking, usually a combination of butter and two other fats such as lard, cooking oil, margarine, vegetable shortening or shortening compound, according to a report released by the USDA.

The USDA study was designed to assist processors and distributors in expanding the market for these products which currently are in abundant supply. The report, entitled "Homemakers' Use of and Opinions about Fats and Oils Used in Cooking," covers the number of different fats used, how they are used and reasons they are liked or disliked for particular cooking uses.

Copies may be obtained from the Marketing Information Division, Agricultural Marketing Service, USDA, Washington 25, D.C.

Canadian Margarine Output

Canada produced a total of 7,802,000 lbs. of oleomargarine in July, according to the Dominion Bureau of Statistics. This was a sizeable decrease from 9,547,000 lbs. produced in June and a little more than the 7,561,000 lbs. in July, last year.

See Increase in Food Fats Use by End of Crop Year

Total disappearance (domestic use plus exports) of all food fats and oils in the crop year ending September 30, 1954, has been estimated at 9,300,000,000 lbs., the Agricultural Marketing Service has reported. This is about 8 per cent more than last year.

Decreased output of lard is expected to hold supplies to a minimum, although late summer production might be a little larger than last year. Use of inedible tallow and grease will rise some, while production will differ very little from last year.

VEGETABLE OILS

Wednesday, Aug. 18, 1954

Crude cottonseed, oil, carlots, f.o.b. Valley	14½pd
Southeast	14½pd
Texas	14½b
Corn oil in tanks, f.o.b. mills	14½n
Peanut oil, f.o.b. Southern mills	17½n
Soybean oil, Decatur	14½pd
Coconut oil, f.o.b. Pacific Coast	12½pd
Cottonseed foots, Midwest and West Coast	1¾ @ 1¾
East	1¾ @ 1¾

OLEOMARGARINE

Wednesday, Aug. 18, 1954

White domestic vegetable	27
Yellow quarters	29
Milk churned pastry	27
Water churned pastry	26

OLEO OILS

(F.O.B. Chicago)

Prime oleo stearine (slack barrels) ... 10	@ 11½
Extra oleo oil (drums)	16½ @ 17

2-STAGE GRINDERS for CRACKLINGS, BONES DRIED BLOOD, TANKAGE and other BY-PRODUCTS

STEDMAN

Stedman equipment has enjoyed an enviable reputation in the Meat Packing and Rendering Industries for well over 50 years. Builders of Swing Hammer Grinders, Cage Disintegrators, Vibrating Screens, Crushers, Hashers — also complete self-contained Crushing, Grinding and Screening Units. Capacities 1 to 20 tons per hour.



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Unaffected by most acids, heat, cold, live steam, grease, oil. Special chemical structure, unlike any other patching material. Not an asphalt composition. Developed for damp, wet floors, laundries, bottling plants. Packed in 160#, 300# and 450# steel drums. Just mix with water.

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HIDES AND SKINS

Early buying interest in large packer hides was steady—Asking prices raised around midweek on butt-branded steers—Volume of movement in small packer hides fair—Sheepskin market largely steady.

CHICAGO

PACKER HIDES: Big packer action on hides tapered considerably late last week; however, buying interest improved for both export and domestic channels. About 1,000 light native cows sold at 14c. The volume for the week was estimated at around 100,000.

Some indications on Monday of the new week had buyers willing to pay 1/2c higher on some selections, such as heavy native steers, butt-brands and Colorados, but sellers were reportedly waiting for further buying ideas on other product. No selling action was recorded on Monday in the big packer hide market.

There were reports that river heavy native steers were bid at 12 1/2c and some northens were held at 13c. On Tuesday, a couple of cars of ex-light native steers sold at 18 1/2c and light native steers at 14c. Another sale involved 2,000 South Omaha light and ex-light native steers at 14c and 18c and an additional 1,000 Kansas City lights and ex-lights sold at 14c and 18 1/2c.

A fair volume of trade was reported at early midweek. About 5,000 heavy native steers sold at 13c for rivers and 13 1/2c on Chicagos. Around 1,500 butt-branded steers sold at 10 1/2c, with the asking price later raised 1/2c. A sale of 8,000 light native cows was at 14c. A car of heavy native steers sold at 13 1/2c, Chicago. Light native steers were bid at 14c, but held 1/2c higher. Some 4,500 butt-brands and

Colorados sold at 10 1/2c and 10c, respectively.

SMALL PACKER AND COUNTRY HIDES: A fair movement was reported in the small packer hide market. Native 60-lb. averages sold at 8 1/2@9c, 50-lb. at 10 1/2@11c, brands at 7 1/2@8c on the 60-lb. and 9 1/2@10c on the 50-lb. averages. In the country hide market, locker butchers were quoted at 9@9 1/2c and renderers at 8@8 1/2c.

CALFSKINS AND KIPSKINS: Calfskins were quoted at 35c on the 10@15 lb. northern and 40c on the 10 lbs. down selections. Northern native kipskins, 15@25 lb., were quoted at 23 1/2c and 25@30 lb. at 22 1/2c, nominal. Packer branded kips, northens, were quoted at 21c on the 15@25 lb. and 20c on the 25@30's. Last domestic sales on light northern calfskins were at 40c and heavies at 35c. Some river native kipskins traded at 23c and northens brought 23 1/2c.

SHEEPSKINS: The No. 1 shearlings were reported traded within the quoted range of 2.00@2.25, No. 2's at 1.25 and No. 3's at 75c. Fall clips were quoted at 3.00, dry pelts at 28 1/2@29c and pickled skins at 9 1/2@10c.

CHICAGO HIDE MOVEMENT

Receipts of hides at Chicago for the week ended Aug. 14, 1954, totaled 5,416,000 lbs., previous week, 5,742,000 lbs., same week, 1953, 4,509,000 lbs.; 1954 to date, 174,458,000 lbs.; same period, 1953, 154,612,000 lbs.

Shipments for week ended Aug. 14, 1954, totaled 3,077,000 lbs., previous week, 2,854,000 lbs. corresponding week, 1953, 3,303,000 lbs.; this year to date, 130,114,000 lbs.; corresponding week, 1953, 115,229,000 lbs.

CHICAGO HIDE QUOTATIONS

		PACKER HIDES		Week ended Aug. 18, 1954		Previous Week	Cor. Week 1953
Hvy. Nat. steers13	@13 1/2	12	@12 1/2	n 17	@13n	
Lt. Nat. steers14	@14 1/2	n 14	@14 1/2			
Hvy. Tex. steers	10 1/2	n	10n	14n		
Ex. lgt. Tex. steers	13 1/2	n	13 1/2	n	18 1/2	n
Butt brand. steers	10 1/2		10		14n	
Col. steers	10		9 1/2		13n	
Brnd. cows	..11	@11 1/2	n 11	@11 1/2	n 15 1/2	@16	
Hy. nat. cows13	@13 1/2	n 13	@14	17	@17 1/2	
Lt. nat. cows	14		14		18 1/2	
Nat. bulls	.. 8 1/2	@ 9n	9	@ 9 1/2	n 12	@12 1/2	
Brnd. bulls	.. 7 1/2	@ 8n	8	@ 8 1/2	n 11	@11 1/2	
Calfskins, Nor., 10/15		35n		40n	50	@52 1/2	n
10/down		40n		40n	47 1/2	@50n	
Kips, Nor. nat., 15/25		28 1/2	n	25n		32n	
Kips, Nor. Brnd., 15/25		21n		22 1/2	n	20 1/2	n

		SMALL PACKER HIDES		STEERS AND COWS:		60 lbs. and over		50 lbs.	
		8 1/2	@ 9n	8 1/2	@ 9n	14	@14 1/2	n	
		10 1/2	@11n	10 1/2	n 15	@15 1/2	n		

		SMALL PACKER SKINS		Calfskins, und. 15 lbs.		50 lbs. ...		Kips, 15/30...		Slunks, reg...		Slunks, hairless	
		25n		25n	30@	33		17n	23	17n	23	25@	35n
		17n		17n	17n	23		17n	23	1.25@1.35n	1.25@1.35n	25@	35n
		17n		17n	17n	23		17n	23	1.25@1.35n	1.25@1.35n	25@	35n

		SHEEPSKINS		Packer shearlings, No. 1		Dry Pelts		Horsehides, Untrmd.	
		2.00@2.25		2.00	2.50@	2.75		8.50@9.00	8.50@9.00
		28 1/2	@ 29	28	28 1/2	29n		10.25@10.50	

N. Y. HIDE FUTURES

		MONDAY, AUG. 16, 1954		Open		High	Low	Close	
Oct. ...	14.15b	14.45	14.23	14.20b	26n				
Jan. ...	14.83b	15.07	14.88	14.85b	90n				
Apr. ...	15.44-48	15.50	15.35	15.35					
July ...	15.80b	15.84	15.74	15.74					
Oct. ...	16.20b	16.24	16.24	16.16b	25n				
Jan. ...	16.50b	16.59b	6n				

		TUESDAY, AUG. 17, 1954		Open		High	Low	Close	
Oct. ...	14.10b	14.15	13.85	13.50b	90n				
Jan. ...	14.80b	14.55	10n				
Apr. ...	15.28b	15.00b	50n				
July ...	15.68b	15.70	15.70	15.40b	95n				
Oct. ...	16.10b	16.10	16.10	15.85b	95n				
Jan. ...	16.35b	16.08b	35n				

		WEDNESDAY, AUG. 18, 1954		Open		High	Low	Close	
Oct. ...	13.80b	14.10b	15n				
Jan. ...	14.90-50	14.72					
Apr. ...	15.01b	15.15b	25n				
July ...	15.40b	15.44b	60n				
Oct. ...	15.80b	15.95					
Jan. ...	16.10b	16.30					

		THURSDAY, AUG. 19, 1954		Open		High	Low	Close	
Oct. ...	14.10b	14.25	14.03	13.95b-14.01n					
Jan. ...	14.70b	14.87	14.65	14.55b	61n				
Apr. ...	15.18b	14.96b-15.05n					
July ...	15.58b	15.45	15.45	15.39b	45n				
Oct. ...	16.00b	16.05	16.05	15.80b	95n				
Jan. ...	16.34b	16.15b	30n				

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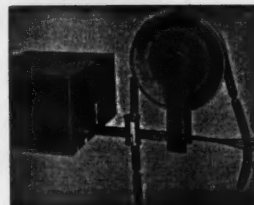
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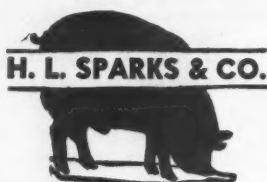
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CLEVELAND, OHIO
CANADIAN DISTRIBUTORS: ELCO LTD., TORONTO

Week's Closing Markets

PHILADELPHIA FRESH MEATS

Tuesday, Aug. 17, 1954
WESTERN DRESSED

BEEF (STEER):	
Choice, 500/700	\$42.50@44.00
Choice, 700/900	40.50@43.00
Good, 500/700	39.00@41.00
Commercial, 350/700	None quoted

COW:	
Commercial, all wts.	26.50@29.00
Utility, all wts.	23.00@26.00

VEAL (SKIN OFF):	
Choice, 80/110	36.00@39.00
Choice, 110/150	36.00@39.00
Good, 50/80	31.00@33.00
Good, 80/110	32.00@35.00
Good, 110/150	32.00@35.00
Commercial, all wts.	27.00@31.00
Utility, all wts.	24.00@26.00

CALF (SKIN-OFF):	
Choice, 200/down	30.00@33.00
Good, 200/down	27.00@30.00
Commercial, 200/down	24.00@27.00

LAMBS:	
Prime, 30/50	47.00@49.00
Prime, 50/60	44.00@47.00
Choice, 30/50	46.00@48.00
Choice, 50/60	43.00@46.00
Good, all wts.	42.00@45.00
Utility, all wts.	35.00@40.00

MUTTON (WEI):	
Choice, 70/down	15.00@17.00
Good, 70/down	14.00@16.00

PORK CUTS—CHOICE LOINS:	
(Bladeless included) 8-10	57.00@59.00
(Bladeless included) 10-12	57.00@59.00
(Bladeless included) 12-16	55.00@57.00
Butts, Boston style, 4-8	56.00@60.00
SPARERIBS, 2 lbs. down	50.00@52.00

LOCALLY DRESSED

STEER BEEF CUTS:	Prime	Choice
Hindqtrs., 600/800	\$54.00@57.00	\$53.00@55.00
Hindqtrs., 800/900	54.00@55.00	53.00@54.00
Round, no flank	50.00@54.00	49.00@53.00
Hip rd., with flank	48.00@50.00	48.00@50.00
Full loin, untrim.	56.00@60.00	54.00@57.00
Rib (7 bone)	54.00@58.00	50.00@53.00
Arm chuck	32.00@35.00	32.00@34.00
Brisket	25.00@28.00	25.00@28.00
Short plates	15.00@17.00	15.00@17.00

Meat Price Index Advances

Meats followed other commodities in price increases during the week ended August 10, rising to 88.2 per cent on the basis of the 1947-49 average of 100 per cent for the period. Livestock and related products rose an average of 1.6 per cent; fats and oils, 1.6; while hides declined 3.4 per cent.

HOG-CORN PRICE RATIOS

Hog and corn prices at Chicago and hog-corn price ratios compared:

	Barrows and gilts per 100 lbs.	Corn No. 3, yellow per bu.	Hog-corn price ratio
July, 1954	\$22.56	\$1.620	13.9
June, 1954	24.02	1.613	14.9
July, 1953	26.05	1.587	16.4

THURSDAY'S CLOSINGS

Provisions

The hog top at Chicago was \$23.85; average, \$21.60. Provision prices were quoted as follows: Under 12 pork loins, 52; 10/14 green skinned hams, 52½@53; Boston butts, 38; 16/down pork shoulders, 35 nom.; 3/down spareribs, 48; 8/12 fatbacks, 14¼@15; regular pork trimmings, 19 nom.; 18/20 DS bellies, 26½ nom.; 4/6 green picnics, 31½; 8/up green picnics, 28@28½.

P.S. loose lard was quoted at 17.50 nom. and P.S. lard in tierces at 17.00 nom.

Cottonseed Oil

Closing cottonseed oil futures in New York were quoted as follows: Sept. 16.16; Oct. 15.40b-60a; Dec. 15.08b-15a; Jan. 15.05n; Mar. 15.05-20a; May 15.05-20a; and July 15.05n. Sales: 13 lots.

CHICAGO PROV. STOCKS

Lard inventories in Chicago on August 14 amounted to 8,594,368 lbs., according to the Chicago Board of Trade. This was a decrease compared with the 9,818,972 lbs. of product in store on July 31, but far less than the 34,757,901 lbs. a year earlier. Total stocks of bellies amounted to 5,267,257 lbs. as against 5,477,938 lbs. on July 31, and 4,316,899 lbs. a year earlier, Chicago provision items appear below:

	Aug. 14 '54 lbs.	July 31, '54 lbs.	Aug. 15 '53 lbs.
P.S. lard (a)	4,505,822	5,481,252	28,550,934
P.S. lard (b)	761,818
Dry rendered lard (a)	2,547,478	2,842,864	2,120,747
Dry rendered lard (b)	23,200
Other lard	1,451,000	1,494,866	3,301,202
TOTAL LARD	8,594,368	9,818,972	34,757,901
D.S. Cl. bellies (contr.)	25,500	6,200	8,900
D.S. Cl. bellies (other)	5,241,757	5,471,738	4,307,999
TOTAL D.S. CL. BELLIES	5,267,257	5,477,938	4,316,899

(a) Made since Oct. 1, 1953. (b) Made previous to Oct. 1, 1953.

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CANNED MEATS
COMMERCIAL SHORTENINGS
NATURAL CASINGS • DRY
SAUSAGE • LARD FLAKES**

Rath
BLACK HAWK
MEATS
FROM THE LAND O' CORN

THE RATH PACKING CO., WATERLOO, IOWA

U.S. Cold Storage Space Shows Considerable Gain

Refrigerated cold storage warehouses in the United States had a gross capacity of 748,000,000 cubic feet on October 1, 1953, an increase of 37,000,000 cubic feet over the capacity reported on October 1, 1951, according to the results of the seventeenth biennial U. S. Department of Agriculture survey. Almost all of this increase was accounted for by capacity gains in the West North Central, South Atlantic and Pacific Coast states.

The survey, made by USDA's Agricultural Marketing Service, shows that as of October 1, 1953, freezer space totaled 347,000,000 cubic feet, and cooler space, 401,000,000 cubic feet.

The following table shows a preliminary summary of this biennial survey of the capacity of refrigerated storage warehouses, which are defined as facilities artificially cooled to 50° F. or lower and in which foods are generally stored for 30 days or more:

Type of warehouse business	Pet. change since '51			
	Freezer	Cooler	Freezer	Cooler
	Million Cu. Ft.	Million Cu. Ft.	Pet.	Pet.
Public	258	209	plus 17	plus 2
Private and semi-private	69	142	" 15	" 4
Meat packing plant	29	50	" 9	" 24
U. S. Totals..	347	401	plus 14	plus 1

The decrease in meat packing plant capacity results from a change in the 1953 survey which excluded curing and smoking room space.

Canadian Livestock Count On June 1 Shows Increase

There were more cattle and sheep on Canadian farms on June 1 this year than a year earlier, according to a survey conducted by the Dominion Bureau of Statistics in co-operation with provincial government departments.

On June 1 Canada had 9,954,000 cattle and 1,804,400 sheep and lambs. This was 191,800 or 2% more cattle, 83,100 or 5% more sheep than last year. Hog numbers, as reported earlier, were 5,141,000 and 4,447,000, respectively.

JUNE MEAT GRADING

Meats and meat products graded and certified by the U. S. Department of Agriculture in June with comparisons ("000") omitted):

	June 1954	May 1954	June 1953
Beef	514,247	456,826	498,561
Veal and calf	29,264	20,995	27,468
Lamb, yearling and mutton	17,863	17,298	15,933
Total	561,374	495,119	541,962
All other meats and lard	17,046	25,060	15,413
Grand total	578,420	520,199	557,375

Soybean Stocks On July 1 Smallest In Six Years

Soybean stocks in all storage positions on July 1 amounted to 33,200,000 bu., the smallest volume for that date since 1948, the U. S. Department of Agriculture has reported. This was only a trifle more than half of the 62,300,000 bu. in storage a year earlier and less than one-third of the 117,300,000 bu. on April 1, 1954.

Most of the stocks, 21,600,000 bu., were in processing plants. About 3,600,000 bu. were on farms, 3,400,000 bu. at interior mills, elevators and warehouses and 4,600,000 bu. at terminals. Soybean and soybean oil futures rose sharply in Chicago futures trading late in July, due much to the shortage in stocks.

HOG WEIGHTS AND COST

Average costs and weights of hogs at eight markets during July, 1954, with comparisons:

	BARROWS AND GILTS		AVERAGE WTS. (LBS.)	
	July 1954	July 1953	July 1954	July 1953
Chicago	\$22.56	\$26.05	235	226
Kansas City	22.75	25.81	219	219
Omaha	22.43	25.92	227	222
St. Louis Nat'l Stock Yards	23.19	26.08	212	209
St. Joseph	22.81	25.82	215	213
St. Paul	22.20	25.05	218	219
Sioux City	22.08	25.79	236	223
Indianapolis	23.27	26.31	212	207

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The Founder of
H. J. Mayer & Sons Co., Inc.

...for consistently excellent quality
...for tempting eye-appeal
...for uniformity of flavor

MAYER'S Special PORK SAUSAGE SEASONINGS	Regular Strength	Light Sage	No Sage	Southern Style
NEW WONDER (Regular Type)	X	X	X	X
NEW WONDER (So-Smooth Type)	X	X	X	X
WONDER (Regular Type)	X	X	X	X
WONDER (So-Smooth Type)	X	X	X	X
SPECIAL (Regular Type)	X		X	X
SPECIAL (So-Smooth Type)	X		X	X
OSS (Completely Soluble)	X	X	X	X

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LIVESTOCK MARKETS... Weekly Review

Slaughter of Cattle A July Record; Hogs Show Gain Over 1953

July slaughter of livestock under federal inspection followed a pattern somewhat similar to that established during previous months of this year, with cattle continuing to break records, hogs commencing to show the weight of increased numbers compared with 1953 and sheep holding firmly above a million for the seventh consecutive month.

Cattle slaughter reached 1,622,033 head for a small gain over 1,570,363 killed commercially in June and 8 per cent more than the 1,498,214 butchered in July last year. It was a new July record for federally inspected slaughter of the mature bovines, eclipsing the previous mark established in 1953.

Slaughter of calves showed a moderate increase to 639,933 from 622,128 the month before and was the largest kill for the month since 1947 and a sizeable increase over last year's 615,679 for July.

Hog slaughter, while in a seasonal decline, dropped to 3,325,097 from 3,453,270 in June, but showed the first increase over any corresponding month of 1953 when 3,275,687 head were slaughtered in July. A Corn Belt survey indicated a continuation of this trend for the rest of the year.

Slaughter of sheep and lambs continued well over the million mark to number 1,209,450 head for a small gain over 1,199,683 butchered in June while the July, 1953 kill numbered 1,108,021. It was also the largest July slaughter of the animals since 1947.

For the first seven months of the year, slaughter of cattle totaled 10,402,826 head for a new record for

the period and a 10 per cent increase over last year's previous mark of 9,447,894. In this period, 4,145,716 calves were slaughtered as against 3,655,970 last year.

January-July hog slaughter numbered 27,161,018 head for a 13 per cent loss from 30,628,984 last year.

FEDERALLY INSPECTED SLAUGHTER

CATTLE	
	1954
January	1,541,041
February	1,502,454
March	1,511,003
April	1,416,787
May	1,439,145
June	1,570,363
July	1,622,033
August	1,483,951
September	1,644,126
October	1,781,789
November	1,608,703
December	1,723,443

CALVES	
	1954
January	546,056
February	517,681
March	600,485
April	598,377
May	561,146
June	622,028
July	639,933
August	602,148
September	687,187
October	770,152
November	658,052
December	687,313

HOGS	
	1954
January	4,712,159
February	5,388,165
March	4,553,795
April	3,853,109
May	3,380,865
June	3,453,270
July	3,325,097
August	3,305,943
September	4,059,370
October	4,994,157
November	5,540,389
December	5,438,520

SHEEP AND LAMBS	
	1954
January	1,241,150
February	1,000,106
March	1,148,930
April	1,065,684
May	1,044,814
June	1,199,683
July	1,209,450
August	1,157,615
September	1,366,162
October	1,528,873
November	1,159,318
December	1,290,088

YEAR TOTALS	
	1954
Cattle	10,402,826
Calves	4,145,716
Hogs	27,161,018
Sheep	8,029,817

Slaughter of sheep and lambs aggregated 8,029,817 head for a small increase over 7,844,468 last year.

SALABLE LIVESTOCK AT 12 MARKETS IN JULY

	July, 1954	July, 1953
CATTLE		
Chicago	182,626	174,937
Cincinnati	18,809	15,128
Denver	57,208	52,223
Fort Worth	94,711	81,271
Indianapolis	41,938	33,678
Kansas City	105,533	104,233
Oklahoma City	63,394	60,704
Omaha	170,006	160,533
St. Joseph	83,778	55,873
St. Louis NSY	94,162	70,728
Sioux City	102,082	105,524
So. St. Paul	91,435	86,090
Totals	1,056,651	1,018,922

CALVES		
Chicago	10,139	11,534
Cincinnati	5,325	4,284
Denver	4,179	4,618
Fort Worth	17,539	22,250
Indianapolis	7,976	8,604
Kansas City	17,402	16,426
Oklahoma City	7,547	11,774
Omaha	8,063	6,822
St. Joseph	7,750	7,806
St. Louis NSY	27,232	31,648
Sioux City	4,714	4,721
So. St. Paul	25,220	23,864
Totals	138,926	153,591

HOGS		
Chicago	166,428	151,680
Cincinnati	51,410	49,816
Denver	12,007	7,185
Fort Worth	6,955	6,876
Indianapolis	157,909	138,329
Kansas City	37,501	32,029
Oklahoma City	9,171	10,806
Omaha	125,450	123,970
St. Joseph	77,196	75,360
St. Louis NSY	151,213	137,858
Sioux City	101,778	114,806
So. St. Paul	163,348	144,617
Totals	1,060,364	992,951

SHEEP		
Chicago	26,385	21,553
Cincinnati	14,779	15,256
Denver	37,474	29,361
Fort Worth	45,538	47,521
Indianapolis	20,562	16,169
Kansas City	30,634	32,012
Oklahoma City	10,587	10,002
Omaha	36,924	33,245
St. Joseph	27,451	26,042
St. Louis NSY	40,434	39,105
Sioux City	14,623	10,587
So. St. Paul	20,229	17,526
Totals	325,090	300,203

BUFFALO LIVESTOCK

Receipts at Buffalo, N. Y., in July, 1954, as reported by the USDA:

	Cattle	Calves	Hogs	Sheep
Receipts	28,747	4,235	45,446	
Shipments	19,171	2,406	1,106	38,472
Local slaughter	9,576	3,942	3,129	6,974



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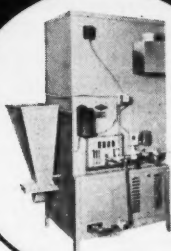


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LIVESTOCK PRICES AT LEADING MARKETS

Livestock prices at five western markets on Monday, Aug. 16, were reported by the Agricultural Marketing Service, Livestock Division, as follows:

	St. L. N.S. Yds. Chicago	Kansas City	Omaha	St. Paul*
HOGS (Includes Bulk of Sales):				
BARROWS & GILTS:				
Choice:				
120-140 lbs.	\$19.50-20.75	None rec.	None rec.	None rec.
140-160 lbs.	20.50-21.75	None rec.	None rec.	None rec.
160-180 lbs.	21.50-22.75	\$20.50-23.00	\$22.00-23.00	\$21.50-23.00
180-200 lbs.	23.00-23.50	23.50-23.50	22.75-23.75	22.75-24.00
200-220 lbs.	23.25-23.50	23.00-23.65	23.50-23.75	23.50-24.25
220-240 lbs.	23.25-23.50	23.00-23.85	23.50-23.75	23.50-24.25
240-270 lbs.	22.50-23.50	22.75-23.50	22.75-23.60	23.00-24.25
270-300 lbs.	21.75-22.75	22.25-23.25	None rec.	21.25-23.25
300-330 lbs.	21.25-21.75	20.75-22.50	None rec.	19.50-21.50
330-360 lbs.	20.50-21.00	19.75-21.00	None rec.	19.50-21.50
Medium:				
160-220 lbs.	None rec.	None rec.	None rec.	17.75-23.50
Choice:				
270-300 lbs.	20.00-20.25	20.25-21.25	19.75-20.25	20.50-21.50
300-330 lbs.	20.00-20.25	19.50-20.75	19.25-20.00	20.00-21.00
330-360 lbs.	19.00-20.25	18.50-20.00	18.50-19.75	19.50-21.50
360-400 lbs.	18.00-19.25	18.00-19.00	17.25-19.00	18.00-20.00
400-450 lbs.	17.00-18.25	17.50-18.25	16.25-18.00	17.50-18.75
450-550 lbs.	16.00-17.75	16.50-17.75	15.50-17.00	16.50-17.75
Medium:				
250-500 lbs.	None rec.	None rec.	None rec.	15.50-20.50
SLAUGHTER CATTLE & CALVES:				
STEERS:				
Prime:				
700-900 lbs.	23.75-25.00	None rec.	23.75-25.50	None rec.
900-1100 lbs.	24.50-25.50	24.50-26.25	24.50-25.75	24.50-26.25
1100-1300 lbs.	24.75-26.00	25.25-26.75	24.50-25.75	25.00-26.25
1300-1500 lbs.	24.75-26.00	25.25-26.75	24.00-25.75	25.00-26.25
Choice:				
700-900 lbs.	21.50-24.50	21.75-24.50	21.00-24.00	21.00-24.50
900-1100 lbs.	22.00-24.75	22.75-25.25	21.75-24.25	21.75-25.00
1100-1300 lbs.	22.50-24.75	23.25-25.25	21.75-24.25	21.75-25.00
1300-1500 lbs.	22.50-24.75	23.25-25.25	21.75-24.25	21.75-25.00
Good:				
700-900 lbs.	18.50-22.00	17.50-22.75	18.00-21.25	19.00-21.75
900-1100 lbs.	19.00-22.50	18.00-23.25	18.50-21.75	19.25-21.75
1100-1300 lbs.	19.25-22.50	18.50-23.25	18.75-21.75	19.50-21.75
Commercial,				
all wts.	16.50-19.25	15.25-18.50	15.50-18.75	16.00-19.50
Utility,				
all wts.	13.50-16.50	12.00-15.25	12.00-15.50	12.50-16.00
HEIFERS:				
Prime:				
600-800 lbs.	23.25-24.50	None rec.	22.75-24.25	None rec.
800-1000 lbs.	23.50-24.50	23.00-25.00	23.25-24.50	23.25-24.25
Choice:				
600-800 lbs.	20.50-23.50	20.25-23.50	19.50-23.00	19.75-23.25
800-1000 lbs.	21.00-23.50	21.00-23.50	20.50-23.25	20.25-23.25
Good:				
500-700 lbs.	17.00-21.00	16.50-20.50	16.00-20.00	16.50-19.75
700-900 lbs.	17.50-21.00	17.00-21.25	16.50-20.50	17.00-20.25
Commercial,				
all wts.	14.00-17.50	13.50-17.00	13.50-16.50	13.50-17.00
Utility,				
all wts.	11.50-14.00	10.50-14.00	11.00-13.50	10.50-13.50
COWS:				
Commercial,				
all wts.	11.00-13.00	12.00-13.50	11.50-13.00	12.00-13.25
Utility,				
all wts.	10.00-11.00	10.00-12.25	10.00-11.50	9.75-12.00
Can. & cut.,				
all wts.	7.50-10.00	8.00-10.50	8.25-10.25	8.00-10.00
BULLS (Yrs. Excl.) All Weights:				
Good	None rec.	11.50-14.00	None rec.	10.50-12.00
Commercial	12.50-13.50	14.50-15.25	12.50-13.00	12.50-13.75
Utility	11.50-12.50	12.50-14.50	10.50-12.50	11.50-12.50
Cutter	9.00-11.50	10.00-12.50	8.50-10.50	9.50-11.50
VEALERS, All Weights:				
Ch. & pr.	18.00-21.00	21.00-22.50	16.00-18.00	16.00-18.00
Com'l & gd.	14.00-18.00	16.00-21.00	12.00-16.00	12.00-16.00
CALVES (500 Lbs. Down):				
Ch. & pr.	18.00-21.00	16.00-20.00	16.00-18.00	16.00-18.00
Com'l & gd.	14.00-18.00	14.00-18.00	12.00-16.00	13.00-16.00
SHEEP AND LAMBS:				
SPRING LAMBS:				
Ch. & pr.	21.00-22.50	22.00-23.00	21.00-21.75	20.50-21.25
Gd. & ch.	19.00-21.50	20.50-22.00	19.00-21.00	18.50-20.50
EWES (Shorn):				
Gd. & ch.	4.00-5.00	3.75-5.00	4.00-5.00	4.00-4.75
Cull & util.	3.00-4.00	3.00-4.00	2.00-4.00	3.00-4.50

*August 17 prices.

PACKERS' PURCHASES

Purchases of livestock by packers at principal centers for the week ending Saturday, August 14, 1954, as reported to The National Provisioner:

CHICAGO					
Armour	2,816 hogs;	Wilson	2,305 hogs;	Agar	6,905 hogs;
Shippers	6,338 hogs;	and Others	11,206 hogs;		
Total	27,193 cattle;	1,470 calves;	29,660 hogs;	and	4,290 sheep.
KANSAS					
	Cattle	Calves	Hogs	Sheep	
Armour	3,227	1,413	681	1,073	
Swift	2,859	1,425	2,816	1,129	
Wilson	1,500		2,868		
Butchers	7,180	108	957	202	
Others	896		1,147	712	
Totals	15,642	2,946	8,467	3,116	
OMAHA					
	Cattle	Calves	Hogs	Sheep	
Armour	7,425	1,954	3,380		
Cudahy	3,729	3,068	1,061		
Swift	5,054	4,980	3,044		
Wilson	3,641	2,216	587		
Cornhusker	911				
O'Neill	364				
Neb. Beef	625				
Eagle	98				
Gr. Omaha	684				
Hoffman	106				
Rothschild	1,041				
Roth	983				
Kingman	1,236				
Merchants	124				
Midwest	168				
Omaha	430				
Union	613				
Others		10,749			
Totals	27,227	23,567	8,672		

SIOUX CITY				
Armour	4,496		3,444	1,187
Cudahy	3,334		4,352	1,432
Swift	3,944		3,652	1,575
Butchers	468		3	
Others	9,761		2,103	385
Totals	22,003		5,216	4,579

WICHITA				
Cudahy	1,997	769	1,769	686
Kansas	591			
Dunn	101			
Dold	127		480	
Sunflower	19			
Pioneer				
Excel	474			
Armour	222			
Others	2,079		200	630
Totals	3,531	769	2,449	1,316

OKLAHOMA CITY				
Armour	2,942	304	636	587
Wilson	2,586	591	427	253
Others	4,620	1,025	1,079	
Totals	10,158	1,920	2,141	840

DENVER				
Armour	1,542	197	2,112	6,266
Swift	1,490	148	1,778	4,792
Cudahy	818	135	1,463	633
Wilson	542			
Others	6,218	131	2,488	
Totals	10,610	611	7,339	11,691

CINCINNATI				
Gall				367
Kahn's				610
Meyer				15
Schlichter	234	32		
Northside				
Others	4,183	1,008	14,466	2,546
Totals	4,417	1,040	14,466	2,928

ST. PAUL				
Armour	6,719	2,474	9,800	2,630
Bartusch	1,082			
Cudahy	1,206	102		630
Riffin	9	6		
Superior	1,675			
Swift	6,576	1,976	20,049	3,224
Others	2,595	1,374	9,453	1,641
Totals	20,789	5,956	39,302	8,125

MILWAUKEE				
Pikinton	1,034	1,016	2,709	517
Armour	388	801		
Butchers	2,084	1,820		220
Totals	3,506	3,637	2,709	737

FORT WORTH				
Armour	1,920	3,595	1,146	1,816
Swift	2,149	5,567	652	2,114
Bl. Bon.	509	50	145	
City	692	1		
Rosenthal	366	23		11
Totals	5,636	7,236	1,943	3,941

TOTAL PACKER PURCHASES				
	Week	Prev. Week	Aug. 14	Week
Cattle	170,956	178,262	164,697	
Hogs	185,324	176,672	168,933	
Sheep	58,319	51,448	70,378	

CORN BELT DIRECT TRADING				
Des Moines, Aug. 18—				
Prices at the ten concentration yards and 11 packing plants in Iowa and Minnesota were reported by the USDA as follows:				

Hogs, good to choice:				
160-180 lbs.			\$18.75@21.75	
180-240 lbs.			21.50@23.25	
240-300 lbs.			21.00@23.25	
300-400 lbs.			20.25@22.25	

Cows:				
270-360 lbs.			19.50@20.50	
440-550 lbs.			15.75@18.25	

|--|

SLAUGHTER REPORTS

Special reports to THE NATIONAL PROVISIONER, showing the number of livestock slaughtered at 13 centers.

CATTLE

	Week Ended	Prev. Week	Cor. Week
Chicago	27,193	28,781	21,567
Kan. City	18,588	20,679	24,250
Omaha	26,064	28,175	25,301
East St. L.	11,602	12,912	12,294
St. Joseph	11,913	13,874	10,857
St. Louis	11,790	10,121	11,517
Wichita	5,243	6,120	5,546
New York & Jer. City	12,288	11,418	10,934
Okl. City	14,766	13,686	8,958
Cincinnati	4,652	5,039	4,361
Denver	12,180	11,675	10,932
St. Paul	18,191	17,040	16,720
Milwaukee	3,506	3,737	3,023
Total	178,588	181,277	163,920

HOGS

Chicago	23,322	22,872	20,819
Kan. City	8,467	8,706	9,799
Omaha	20,066	20,974	21,367
East St. L.	17,608	18,161	16,720
St. Joseph	13,464	16,862	12,559
St. Louis	14,069	17,868	15,614
Wichita	6,053	5,878	1,634
New York & Jer. City	43,061	40,988	43,975
Okl. City	8,931	8,759	5,923
Cincinnati	14,968	14,639	12,851
Denver	7,963	6,101	7,008
St. Paul	20,849	24,543	17,061
Milwaukee	2,700	3,062	3,632
Total	210,540	209,443	189,562

SHEEP

Chicago	4,290	4,660	4,646
Kan. City	1,110	3,442	6,071
Omaha	12,867	12,313	10,122
East St. L.	3,684	4,594	7,202
St. Joseph	10,102	9,745	8,231
St. Louis	7,676	6,369	4,460
Wichita	680	1,033	1,016
New York & Jer. City	45,892	44,988	49,622
Okl. City	3,198	2,786	4,305
Cincinnati	1,264	487	1,080
Denver	12,955	7,393	8,586
St. Paul	6,484	5,157	5,656
Milwaukee	737	655	866
Total	112,951	103,440	111,863

*Cattle and calves.
 *Federally inspected slaughter, including direct.
 *Stockyards sales for local slaughter.
 *Stockyards receipts for local slaughter, including direct.

CANADIAN KILL

Inspected slaughter in Canada for week ended August 7:

	Week Ended	Same week
	Aug. 7	Last year
CATTLE		
Western Canada	12,519	12,979
Eastern Canada	12,380	13,613
Total	24,899	26,592
HOGS		
Western Canada	28,305	27,796
Eastern Canada	43,175	30,522
Total	71,480	58,318
SHEEP		
Western Canada	3,244	4,221
Eastern Canada	7,810	7,842
Total	11,054	12,063

NEW YORK RECEIPTS

Receipts of salable livestock at Jersey City and 41st st., New York market for week ended Aug. 14:

	Cattle	Calves	Hogs	Sheep
Salable	168	230		
Salable (inc. direct)	5,340	4,001	18,776	15,697
Prev. wk.				
Salable	130	121		
Total (inc. direct)	5,318	3,928	17,625	12,280

*Including hogs at 31st st.

CHICAGO LIVESTOCK

Supplies of livestock at the Chicago Union Stockyards for current and comparative periods:

RECEIPTS

	Cattle	Calves	Hogs	Sheep
Aug. 12..	3,296	323	6,080	1,208
Aug. 13..	758	532	7,536	738
Aug. 14..	228	298	8,907	...
Aug. 16..	22,472	330	8,580	1,647
Aug. 17..	6,000	400	13,000	2,500
Aug. 18..	14,000	400	8,500	1,000
Week so far	42,472	1,130	30,080	5,147
Wk. ago	40,229	1,085	30,228	3,886
Yr. ago	44,634	2,042	27,109	8,043
2 yrs. ago	37,514	1,197	34,841	8,112

*Including 103 cattle and 9,708 hogs direct to packers.

SHIPMENTS

Aug. 12..	2,883	75	808	...
Aug. 13..	2,021	13	1,588	79
Aug. 14..	179	2	751	19
Aug. 16..	6,296	1	1,328	29
Aug. 17..	2,500	...	1,000	300
Aug. 18..	5,000	...	1,200	100
Week so far	13,796	...	3,538	429
Wk. ago	14,134	147	3,196	817
Yr. ago	16,701	122	3,182	29
2 yrs. ago	14,494	138	2,754	200

AUGUST RECEIPTS

	1954	1953
Cattle	134,689	114,046
Calves	5,473	7,812
Hogs	118,245	103,468
Sheep	17,594	27,983

AUGUST SHIPMENTS

	1954	1953
Cattle	51,014	52,241
Hogs	15,839	16,421
Sheep	2,959	3,457

CHICAGO HOG PURCHASES

Supplies of hogs purchased at Chicago, week ended Wed., Aug. 18:

	Week ended	Week ended
	Aug. 18	Aug. 11
Packers' purch.	24,282	21,722
Shippers' purch.	5,696	5,816
Total	29,977	27,538

LIVESTOCK PRICES AT LOS ANGELES

Prices paid for livestock at Los Angeles on Wednesday, Aug. 18, were reported as shown in the table below:

CATTLE:

Steers, ch. & pr.	None rec.
Steers, choice	24.25 only
Steers, commercial	None rec.
Heifers, good & ch.	30.00@21.25
Heifers, util. & com'l	13.00@17.00
Cows, util. & com'l	11.50@14.25
Cows, can. & ext.	9.00@11.00
Bulls, util. & com'l	14.00@16.00

CALVES:

Vealers, choice	20.00 only
Com'l & good	17.50@19.50
Cull & util.	10.00@15.00

HOGS:

Choice, 210/24	25.00@25.25
Sows, 400/down	None rec.

LAMBS:

Choice	19.00 only
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LIVESTOCK RECEIPTS

Receipts at 20 markets for the week ended Friday, Aug. 13 with comparisons:

	Cattle	Hogs	Sheep
Week to date	303,000	315,000	119,000
Previous week	310,000	306,000	110,000
Same wk. 1953	282,000	293,000	140,000
1954 to date	9,194,000	11,172,000	4,837,000
1953 to date	8,649,000	12,693,000	4,978,000

PACIFIC COAST LIVESTOCK

Receipts at leading Pacific Coast markets, week ending Aug. 12:

	Cattle	Calves	Hogs	Sheep
Los Ang.	7,200	900	2,300	700
San Portl.	2,625	605	1,325	3,650
San Fran.	975	180	1,200	5,700

MEAT SUPPLIES AT NEW YORK

(Receipts reported by the USDA Marketing Service for Week Ending August 14, 1954, with Comparisons)

STEERS AND HEIFERS: Carcasses

Week ending Aug. 14..	9,295
Week previous	10,419
Same week year ago..	11,062

COW:

Week ending Aug. 14..	1,797
Week previous	1,499
Same week year ago..	1,203

BULL:

Week ending Aug. 14..	397
Week previous	279
Same week year ago..	547

VEAL:

Week ending Aug. 14..	8,950
Week previous	8,759
Same week year ago..	8,787

LAMB:

Week ending Aug. 14..	26,934
Week previous	31,462
Same week year ago..	29,189

MUTTON:

Week ending Aug. 14..	1,441
Week previous	2,528
Same week year ago..	841

HOG AND PIG:

Week ending Aug. 14..	4,246
Week previous	5,000
Same week year ago..	6,440

PORK CUTS:

Week ending Aug. 14..	832,233
Week previous	677,117
Same week year ago..	787,915

BEEF CUTS:

Week ending Aug. 14..	149,474
Week previous	175,588
Same week year ago..	186,948

VEAL AND CALF CUTS:

Week ending Aug. 14..	5,429
Week previous	16
Same week year ago..	4,148

LAMB AND MUTTON:

Week ending Aug. 14..	4,648
Week previous	519
Same week year ago..	1,100

BEEF CURED:

Week ending Aug. 14..	26,540
Week previous	10,151
Same week year ago..	9,100

PORK CURED AND SMOKED:

Week ending Aug. 14..	276,238
Week previous	298,272
Same week year ago..	380,735

LARD AND PORK FATS:

Week ending Aug. 14..	5,300
Week previous	6,000
Same week year ago..	16,240

LOCAL SLAUGHTER

CATTLE:

Week ending Aug. 14..	12,288
Week previous	11,418
Same week year ago..	10,934

CALVES:

Week ending Aug. 14..	12,503
Week previous	12,630
Same week year ago..	14,321

HOGS:

Week ending Aug. 14..	43,061
Week previous	40,988
Same week year ago..	43,975

SHEEP:

Week ending Aug. 14..	45,892
Week previous	44,988
Same week year ago..	49,622

COUNTRY DRESSED MEATS

VEAL:

Week ending Aug. 14..	3,332
Week previous	3,900
Same week year ago..	3,464

HOGS:

Week ending Aug. 14..	52
Week previous	36
Same week year ago..	24

LAMB AND MUTTON:


Week ending Aug. 14..	17
Week previous	11
Same week year ago..	28

WEEKLY INSPECTED SLAUGHTER

Slaughter at major centers during the week ending Aug. 14, was reported by the U. S. Department of Agriculture as follows:

	Cattle	Calves	Hogs	Sheep & Lambs
Boston, New York City Area ¹	12,288	12,503	43,061	45,892
Baltimore, Philadelphia	8,282	1,354	17,822	1,279
Cincinnati, Cleveland, Detroit, Indianapolis	18,191	7,613	76,818	14,231
Chicago Area	29,276	7,309	53,755	6,726
St. Paul-Wis. Area ²	30,506	17,510	71,498	9,647
St. Louis Area ³	15,998	11,609	48,877	7,992
Sioux City	11,354	13	14,719	7,692
Omaha	31,336	815	36,981	17,809
Kansas City	18,741	6,633	18,069	5,930
Iowa-So. Minnesota ⁴	29,735	11,367	186,858	34,566
Louisville, Evansville, Nashville, Memphis	12,134	11,852	30,132	Available
Georgia-Alabama Areas ⁵	10,256	5,806	16,193	...
St. Joseph, Wichita, Oklahoma City	20,697	7,026	27,873	12,542
Ft. Worth, Dallas, San Antonio	21,173	11,891	10,574	8,720
Denver, Ogden, Salt Lake City	14,711	1,168	10,549	24,713
Los Angeles, San Francisco Areas ⁶	23,699	2,922	25,303	33,024
Portland, Seattle, Spokane	6,689	1,116	8,993	8,901
Grand Totals	315,086	118,506	698,075	239,864
Totals previous week	311,122	112,954	634,692	234,078
Totals same week 1953	284,178	111,089	624,159	235,746

¹Includes Brooklyn, Newark and Jersey City. ²Includes St. Paul, So. St. Paul, Newport, Minn., and Madison, Milwaukee, Green Bay, Wis. ³Includes St. Louis National Stockyards, E. St. Louis, Ill., and St. Louis Mo. ⁴Includes Cedar Rapids, Des Moines, Fort Dodge, Mason City, Marshalltown, Ottumwa, Storm Lake, Waterloo, Iowa, and Albert Lea, Austin, Minn. ⁵Includes Birmingham, Dothan, Montgomery, Ala., and Albany, Atlanta, Columbus, Moultrie, Thomasville, Tifton, Ga. ⁶Includes Los Angeles, Vernon, San Francisco, San Jose, Vallejo, Calif.



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AN EXPERIENCED smoke house and curing man desires making connection with reputable packer. Have experience in practically all pork operating departments. Can furnish references. W-350, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

WORKING SAUSAGE FOREMAN: Young man with 18 years' experience desires change. Can take complete charge of sausage production and handle help. W-351, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

SAUSAGE MAKER: All around man, 29, married trade learned in Switzerland, seeks position with small or medium size packinghouse. Northern U.S.A. preferred. W-320, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

SALES MANAGER: Age 44. 20 years' experience, general knowledge of all phases of plant operation plus 10 years' experience in sales and sales promotion. W-344, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

MANAGER: 20 years' experience in all operations. Buying, slaughtering, processing, sales, etc. Prefer percentage arrangement. W-355, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

WORKING SAUSAGE FOREMAN: 19 years' experience, ambitious, conscientious worker, desires position with independent plant. W-336, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

BUYER: Meat, poultry and seafood. Also sales experience. A capable executive desires connection. W-347, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

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EQUIPMENT SALESMAN

Here is a good opportunity for a sausage equipment sales representative with experience in the meat industry, to help market well engineered imported equipment. All replies strictly confidential. W-338, THE NATIONAL PROVISIONER, 18 E. 41st St., New York 17, N.Y.

WANTED: Experienced beef salesman to handle sales of boneless beef and butcher cattle in northern Illinois and southern Wisconsin. This is a splendid opportunity for the right man. Write full particulars to Box W-340, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

BEEF SLAUGHTERER: Man experienced in all operations for cattle slaughtering. Location, western New York. Good opportunity for right man. W-342, THE NATIONAL PROVISIONER, 18 E. 41st St., New York 17, N.Y.

SALESMAN WANTED: Calling on meat packers, to make on PROFITABLE SIDE LINE. W-343, THE NATIONAL PROVISIONER, 18 E. 41st St., New York 17, N.Y.

BOLOGNA MAKER-FOREMAN: To take full charge of new government inspected kitchen. Excellent opportunity for qualified man. TEN-DABRAND MEATS, 176 Saddle River Avenue, Garfield, N.J.

PLANT WANTED

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WANTED: 1000 ton curb presses lard roll, filter press and cooker. Mitts & Merrill Hog. Contact Box EW-36, THE NATIONAL PROVISIONER, 18 East 41st St., New York 17, N.Y.

WANTED TO BUY: Insulated trailer or trailer and tractor for hauling carcass beef. GREENLEE PACKING COMPANY, West 12th Street, Sioux Falls, S.D.

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- 1-100 lb. Buffalo Stuffer
- 1-200 lb. Anco Stuffer
- 2-300 lb. Buffalo Stuffers
- 1-27 B Chopper With Motor
- 1-Buffalo #60 Cutter

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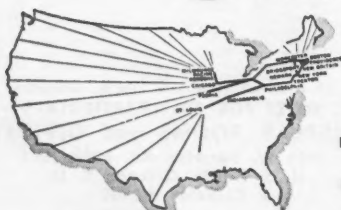
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in this issue of THE NATIONAL PROVISIONER

Allbright Nell Co., The	Third Cover
Aromix Corporation	18
Associated Bag & Apron Co.	21
Baltic Trading Company	45
Barliant and Company	22, 51
Beck, S. Meat Co.	39
Berman Rubber Co.	38
Cainco, Inc.	47
Chip Ice Corporation	39
Cincinnati Butchers' Supply Co., The	16
Cleveland Cotton Products Co.	44
Connolly, J. J., Inc.	36
Dewey and Almy Chemical Co.	19, 20
Dorsey Trailers, Inc.	5
First Spice Mixing Co., Inc.	37
French Oil Mill Machinery Company, The	41
Globe Company, The	13
Goodyear Tire & Rubber Co., Inc.	3
Great Lakes Stamp & Mfg. Co.	18
Griffith Laboratories, Inc., The	Front Cover
Ham Boiler Corporation	43
Hollenbach, Chas., Inc.	6
Hunter Packing Company	46
Hygrade Food Products Corp.	50
International Harvester Company	27
James, E. G., Company	30
Kadison-Schoemaker Laboratories, Inc.	41
Kahn's, E., Sons Co., The	43
Kennett-Murray Livestock Buying Service	46
Kneip, E. W., Inc.	34
Koch Supplies	47
Kohn, Edward, Co.	50
Linker Machines, Inc.	24
Mackin, N. J., Company	38
Mayer, H. I. & Sons, Co., Inc.	45
Meyer, H. H. Packing Co., The	48
Midland Paint & Varnish Co.	42
Miller, I. Pickles, Inc.	37
Minneapolis-Honeywell Regulator Co.	28, 29
Murphy Body Works, Inc.	47
New York Tramrail Co., Inc.	18
Niagara Blower Company	15
Oakite Products, Inc.	4
Peters Machinery Company	7
Pfizer, Chas. & Company, Inc.	31
Pitcock & Associates	32
Rath Packing Co.	44
Reynolds Electric Company	37
Smith's, John E., Sons Company	Second Cover
Solvay Process Division, Allied Chemical & Dye Corporation	38
Sparks, H. L. & Company	44
Spector Motor Service, Inc.	52
Stedman Foundry & Machine Company, Inc.	42
Swift & Co.	Fourth Cover
Toledo Scale Company	40
Visking Corporation	8

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SIONER

nd Cover

18

21

45

22, 51

39

36

47

39

16

44

36

19, 20

5

37

41

13

3

18

ont Cover

43

6

46

50

27

30

41

43

46

34

47

50

24

38

45

46

42

37

28, 29

47

18

15

4

7

31

32

44

37

nd Cover

oration 38

44

52

42

urth Cover

40

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